

HOUSE OF
ARRAS
TASMANIA

AUSTRALIA'S MOST AWARDED SPARKLING CELEBRATING 30 YEARS OF EXCELLENCE

Founded in 1995, House of Arras Chief Winemaker Ed Carr saw the potential of Tasmania as an extraordinary site to produce sparkling wine with its pristine cool climate, maritime influence and ancient soils. Each vintage since, Carr has employed a meticulous approach to his craft including extended lees aging, known as tirage, which has become synonymous with the House of Arras style and benchmarked Australian sparkling to a new standard.

BRUT ELITE ROSÉ NV



OVERVIEW

The Brut Elite Rose is a contemporary expression of elegance. Pale, dry and hints of fresh red fruits which are complemented by the complex secondary characters of long-term tirage maturation. A sophisticated style of great poise and palate tension.

GRAPE VARIETY

Pinot Noir 56%, Chardonnay 34.1%, Pinot Meunier 9.9%

APPEARANCE

Subtle rose gold, with a bright crimson edge. A fine and persistent bead.

BOUQUET

Aromas of fresh red berries complemented by nuances of natural yoghurt, brioche, white stone fruits and gnoflint.

PALATE

A contemporary pale colour and dry palate with beautiful elegance and flavour persistence. Flavours are reminiscent of maraschino cherry, lychee, sourdough yeast and fresh pastry. The low dosage expresses an exquisite balance of sugar, acidity and fine tannin.

VINEYARD PROVENANCE

Tasmania: Pipers River, Derwent Valley, Coal River Valley, Tamar Est., East Coast

VINTAGE CONDITIONS

A dry winter leading into a dry and frost prone spring. The following weather was kinder, and fruit set was solid. Temperatures remained above average from December to harvest which started early and was very compressed in length. The season is recognised as one of the warmest and driest for many years and supplementary irrigation was necessary to keep the vines active. These warmer conditions favoured the fruit from the cooler and higher altitude northern sites.

WINEMAKING

A blend of the 3 noble varieties of sparkling wine with the inclusion of Pinot Meunier to enhance the middle palate and generosity. A specifically crafted Tasmanian Pinot Noir red is judiciously blended in the original base wine to give the Rose style and colour.

TIRAGE

4 years

TECHNICAL DETAILS

Dosage: 3.9g/L
pH: 3.08
Acidity (TA): 6.8g/L
Alc/Vol: 13%

WINEMAKER

Ed Carr

FOOD MATCH

Can be enjoyed with soft cheeses, game meats and through to light and fruity dessert styles.

