

HOUSE OF
ARRAS
TASMANIA

AUSTRALIA'S MOST AWARDED SPARKLING WINE

In 1988, Ed Carr embarked on a journey to craft an exceptional Australian sparkling wine, equal to the world's best. In 1995, House of Arras was founded; the name 'Arras' means 'rich tapestry'. House of Arras is Australia's most awarded sparkling wine brand with over 115 trophies and more than 300 gold medals to date.

E.J. CARR LATE DISGORGED 2009



OVERVIEW

1998 was the first vintage of the E.J. Carr Late Disgorged and this 2009 release is the 12th release in this series. A pristine tapestry of the best parcels of fruit from Tasmania's cool climate regions. Exceptional time in tirage coupled with minimal intervention at dosage results in a rare level of sophistication in Australian winemaking.

GRAPE VARIETY

Chardonnay 65%, Pinot Noir 35%

COLOUR

Deep straw and gold which defies its age, and an ultra-fine and persistent bead.

NOSE

Lifted aromas of honey and freshly baked pastry, exotic spice and nuances of oyster shell.

PALATE

A seamless and rich palate expressing characters of malted barley, field mushroom, sourdough and lemon curd. This wine has intense minerality, coupling savoury umami notes with a great acid line and persistence of flavour. It has fantastic tension and poise, utilising the extra low dosage to create perfect balance with the fine tannins and natural acidity.

VINEYARD REGION

Tasmania (Derwent Valley, Coal River Valley & East Coast).

VINTAGE CONDITIONS

Dry conditions prevailed during the growing season however many vineyards were prone to severe frost. Cold and windy weather in December reduced the fruit set. After a short burst of heat in January, cool conditions returned, and the harvest was delayed to ensure full ripeness of the fruit.

Overall the 2009 harvest was low yielding, but delivered high quality fruit and the wines from this year express the fullness of that character and yet retain a firm natural acidity due to the predominantly cool ripening conditions.

WINEMAKING

The grapes were hand harvested and gently pressed with only the high quality 'heart' juice selected for this blend. After a carefully controlled primary fermentation with selected yeast, the wine underwent malolactic fermentation to soften the acidity and build palate texture. This wine was aged on lees in tirage for 13 years developing an intensity of secondary characters recognised in the world's finest cuvées. The wine was disgorged on November 2023.

A mature wine exhibiting all the attributes of the noble sparkling grape varieties of Chardonnay and Pinot Noir grown in pristine cool climate vineyards through Tasmania, a hallmark example of care and finesse in masterful blending and tirage ageing.

TIRAGE

13 years

WINE ANALYSIS

Dosage: 1.6g/L
pH: 3.16
Acidity (TA): 7.4g/L
Alc/Vol: 12.5%

RELEASE NUMBER

12TH Release

WINEMAKER

Ed Carr

FOOD MATCH

An extraordinary example of tirage and minimal intervention at dosage, a worthy wine of celebration by itself.