

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.

VINTAGE ROSÉ 2016



OVERVIEW

Born of a long-held desire to craft world class sparkling wines, the House of Arras is a true expression of its origin and maker – a marriage of exceptional, cool-climate Tasmanian vineyards and uncompromising sparkling winemaking techniques mastered over decades. The House of Arras Rosé is a sophisticated sparkling rosé with a wonderful balance of red fruits and complexity from age.

GRAPE VARIETY

Pinot Noir 75%, Chardonnay 25%

COLOUR

A contemporary approach with a very subtle rose gold hue and an ultra-fine and persistent bead.

NOSE

Lifted aromas of potpourri, red berries, yoghurt, and Pink Lady apple.

PALATE

An initial rush of the classic Rose flavours of maraschino cherry, Turkish Delight and stone fruits complemented by aged secondary characters of sourdough and field mushroom. An elegantly dry palate with an exquisite balance of fruit, sugar, tannin and acidity. Distinctly mineral in nature with a fine acidity that preserves the beautiful freshness and vibrancy.

VINEYARD REGION

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

VINTAGE CONDITIONS

This 2016 growing season was quite warm and dry, pushing early budburst and then rapid shoot growth. Fortunately, these conditions prevailed though December. Fruit set was even and careful irrigation where required resulted in good crop yields.

The harvest duration was very compressed to ensure fruit was harvested with the correct balance.

The wines from this vintage showcase the generous fruit characters of a warmer year, whilst maintaining fantastic structure and poise, true to our house style.

WINEMAKING

Primary fermentation was in stainless steel and (10%) fermented in first use French Oak Barriques. Our 2016 vintage had just short of seven years maturation in tirage, followed by tailored dosage designed to focus on the purity of fruit and crisp natural acidity of Tasmania's cool climate.

TIRAGE

Six years

WINE ANALYSIS

Dosage: 3.5g/L
pH: 3.19
Acidity (TA): 7.1g/L
Alc/Vol: 12.5%

RELEASE NUMBER

9TH Release

WINEMAKER

Ed Carr

FOOD MATCH

A richer style of sparkling wine that remarkably matches beautifully with duck dishes and light game.