



HOUSE OF ARRAS

E.J. CARR LATE DISGORGED 2007

This wine is a tribute to the depth of heritage of the House of Arras portfolio of sparkling wines. An extensively matured Blanc de Blancs selected from museum stocks that shows the remarkable longevity of Tasmanian Chardonnay. Immensely complex and rich but retaining fantastic elegance and energy.

GRAPE VARIETY
Chardonnay 100%

TIRAGE 16 years
DOSAGE 1.2g/L
ALC/VOL 12.7%
ACIDITY 6.5g/L
pH 3.22

APPEARANCE

Deep straw/gold yet retaining a fresh green edge.
Miniscule bubbles form a persistent bead.

BOUQUET

Alluring characters of mature Chardonnay including honeycomb, fresh toast, sea spray, roast almond, vanilla bean and crab apple cider.

PALATE

Immensely complex and sumptuous with flavours reminiscent of brown lime cordial, grapefruit pith, butterscotch biscuit, black truffle, baked apple pie and barley malt. The structure remains elegant and focussed with a fantastic natural acid backbone binding the multiplicity of mature characters. Even after such extensive maturation this amazing wine still shows brilliant freshness and zest.

VINEYARD PROVENANCE

Tasmania; Derwent Valley, Huon Valley and Coal River Valley.