



HOUSE OF ARRAS

E.J. CARR LATE DISGORGED 2009 MAGNUM

This 2009 release in Magnum format is a mature and sophisticated sparkling wine expressing all the attributes of Chardonnay and Pinot Noir from the pristine cold climate of Tasmania. The wine has brilliant complexity and vibrancy which are the hallmarks of the House of Arras style.

GRAPE VARIETY

Chardonnay 65%
Pinot Noir 35%

APPEARANCE

Deep straw/gold. An ultrafine and persistent bead.

BOUQUET

Aromas of honey, freshly baked pastry, exotic spice and oyster shell.

TIRAGE 16 years

DOSAGE 1.4g/L

ALC/VOL 12.5%

ACIDITY 7.5g/L

pH 3.16

PALATE

Characters of malted barley, field mushroom, sourdough and lemon curd. The wine has intense minerality and savoury umami, balanced by fine tannins, natural acidity, tension and a persistent finish.

VINEYARD PROVENANCE

Tasmania; Derwent Valley, Coal River Valley,
East Coast and Pipers River.