



# E.I. CARR LATE DISGORGED 2009

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%

TIRAGE 13 years
DOSAGE 1.6g/L
ALC/VOL 12.5%
ACIDITY 7.4g/L
pH 3.16

## APPEARANCE

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

## BOUQUET

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 PROVENANCE

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