



HOUSE OF ARRAS

VINTAGE ROSÉ 2016

The House of Arras Vintage Rosé 2016 is a sophisticated sparkling rosé with a wonderful balance of red fruits and complexity from the extended time in tirage. This wine showcases the purity of fruit and crisp natural acidity of Tasmania's cool climate.

GRAPE VARIETY

Pinot Noir 75%
Chardonnay 25%

TIRAGE 6 years

DOSAGE 3.5g/L

ALC/VOL 13.0%

ACIDITY 7.1g/L

pH 3.19

APPEARANCE

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

BOUQUET

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

PALATE

An initial rush of the classic Rosé 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.

VINEYARD PROVENANCE

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