



HOUSE OF ARRAS

## VINTAGE ROSÉ 2017

The House of Arras Vintage Rosé 2017 is an expressive, fruit-driven style of sparkling with a richness and definition reflective of exquisite cool-climate Tasmanian Pinot Noir and extensive bottle-ageing.

### GRAPE VARIETY

Pinot Noir 73%  
Chardonnay 27%

TIRAGE 7 years

DOSAGE 3.1g/L

ALC/VOL 13.0%

ACIDITY 6.7g/L

pH 3.03

### APPEARANCE

Subtle rose-gold hue with an ultra-fine and persistent bead.

### BOUQUET

Aromas of fresh raspberry, strawberry and maraschino cherry are joined by notes of rosewater, freshly toasted brioche, marzipan and a hint of salinity.

### PALATE

Expect a well concentrated and supple palate to this rose with notes of Turkish delight, roasted almond, hazelnut and pistachio. This wine also holds a creamy complexity balanced out with a persistent, quartz-like acidity to result in a fine boned structure with lovely depth.

### VINEYARD PROVENANCE

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