

HOUSE OF
ARRAS
TASMANIA

AUSTRALIA'S MOST AWARDED SPARKLING WINE

In 1988, Ed Carr embarked on a journey to craft an exceptional Australian sparkling wine, equal to the world's best. In 1995, House of Arras was founded; the name 'Arras' means 'rich tapestry'. House of Arras is Australia's most awarded sparkling wine brand with over 110 trophies and more than 290 gold medals to date.

BRUT ELITE CUVÉE 1801



OVERVIEW

The House of Arras Brut Elite is a unique sparkling wine from Australia's most awarded sparkling house. Made predominantly from a single vintage, the wine's exceptional complexity and consistent style is achieved through a portion of multi-vintage blending. The Cuvée Number, displayed on the label, identifies the predominant vintage and batch number.

GRAPE VARIETY

Pinot Noir 61.9%, Chardonnay 29.2%, Pinot Meunier 8.9%

COLOUR

Light straw, with a green and gold hue. A fine and persistent bead.

NOSE

Lifted, complex and beguiling aroma of gunflint, fresh white stone fruit, grapefruit pith, lanolin and oyster shell.

PALATE

Red fruit drive with generous flavours, fine minerality and viscosity. A seamless and elegant palate with flavours of desiccated blood orange, lychee, malted barley and truffle. A firm natural acidity provides the backbone for the longevity and vibrancy of this elegant style.

VINEYARD REGION

Tasmania (Derwent Valley, East Coast, Coal River Valley, Tamar Valley & Pipers River)

VINTAGE CONDITIONS

A cooler than average winter saw cold temperatures persist into October resulting in a slow start of vine growth. Fortunately, the weather improved from November and excellent conditions for flowering resulted

in a strong fruit set. Warm and dry conditions then persisted through until harvest allowing full and even ripening. This vintage year will be recognised for its' precise line, elegant structure and great longevity.

WINEMAKING

Blended from all three of the varieties for Premium Sparkling wine. The inclusion of Pinot Meunier gives a softness and approachability after 4 years in tirage. An intriguing and complex style, expressing the attributes of extensive tirage maturation. The elegant structure depth of character and precise acid line being key features of the finest Tasmanian Cuvées.

TIRAGE

4 years

WINE ANALYSIS

Dosage: 3.6g/L
pH: 3.13
Acidity (TA): 7.3g/L
Alc/Vol: 12.8%

RELEASE NUMBER

12TH Cuvée Release

WINEMAKER

Ed Carr

FOOD MATCH

Fresh seafood, poultry and light game meat dishes.