

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.

VINTAGE ROSÉ 2015



OVERVIEW

Born of a long-held desire to craft world class sparkling wines, the House of Arras is a true expression of its origin and maker – a marriage of exceptional cold climate Tasmanian vineyards and uncompromising sparkling winemaking techniques mastered over decades. The House of Arras Rosé is a sophisticated sparkling rosé with a wonderful balance of red fruits and complexity from age.

GRAPE VARIETY

Pinot Noir 61.7%, Chardonnay 37.7%, Pinot Meunier 0.6%

COLOUR

A light rose gold colour with a tinge of crimson at the edge. An ultra-fine and persistent bead.

NOSE

Lifted aromas of confectionery raspberry and Turkish Delight, complimented by mature secondary characters of stone fruit and lychee.

PALATE

A seamless, luscious and intensely focussed wine, showing characters of Maraschino Cherry, dried blood orange and red berry yoghurt. The low dosage is perfectly matched to the fruit, acidity and tannin. This wine exhibits a precise line and vibrancy of fruit, finishing with a long lingering complexity and clean acidity.

VINEYARD REGION

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

VINTAGE CONDITIONS

A temperate and dry season with excellent fruit yield. Berry size was near perfect, ripening was even and the fruit retained a

high natural acidity which required additional hang to moderate. The wines from this vintage have fantastic balance and poise whilst exhibiting the classic characteristics of the cool and balanced season right through to harvest.

WINEMAKING

Primary fermentation was in stainless steel and (10%) fermented in first use French Oak Barriques. Our 2015 vintage had six years maturation in tirage, followed by tailored dosage, results in a mature and savoury style enlivened by the outstanding qualities of the fantastic season.

TIRAGE

6 years

WINE ANALYSIS

Dosage: 2.4g/L
pH: 3.17
Acidity (TA): 6.7g/L
Alc/Vol: 13.6%

RELEASE NUMBER

8TH Release

WINEMAKER

Ed Carr

FOOD MATCH

Fresh seafoods, poultry and lighter game meats.