

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.

BLANC DE BLANCS 2015



**OVERVIEW**

A wine that truly expresses the elegance and sophistication of Tasmanian Chardonnay when paired with meticulous winemaking and extensive aging in tirage. The House of Arras Blanc de Blancs is a tribute to Chardonnay; a variety often considered the pinnacle of classic sparkling wine varieties for its elegance and longevity.

**GRAPE VARIETY**

Chardonnay

**COLOUR**

Pale straw with a fresh green edge. Exhibiting an ultra-fine and persistent bead.

**NOSE**

Fragrant aromas of sea spray, grapefruit pith, white flowers and fresh pastry.

**PALATE**

An intensely focused wine of fantastic tension and poise, expressing characters of lemon zest, sourdough and natural yogurt. The extra Brut dosage exposes the superb finesse and balance with a bright and refreshing natural acidity to finish.

**VINEYARD REGION**

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

**VINTAGE CONDITIONS**

A temperate and dry year with an excellent fruit set and final yield. Berry size was near perfect and the fruit retained a high natural acidity which required additional hang time to moderate.

The wines from this vintage exhibit fantastic structure and poise, showcasing all the classic characters of a cool and balanced season through to harvest.

**WINEMAKING**

A sophisticated Blanc de Blancs style that is always crafted from the best Chardonnay of the vintage. Pristine Chardonnay fruit was hand-picked and gently bunch pressed to ensure the extraction of the finest juice. Primary fermentation was in stainless steel and first use French oak barriques (10%), and then underwent malolactic fermentation to add further softness and character to the wine. After seven years on lees maturation the disgorged wine is completed with a tailored dosage to create a style of great sophistication and poise.

**TIRAGE**

6 years

**WINE ANALYSIS**

Dosage: 2.5g/L  
pH: 3.15  
Acidity (TA): 7.6g/L  
Alc/Vol: 13.2%

**RELEASE NUMBER**

10<sup>TH</sup> Release

**WINEMAKER**

Ed Carr

**FOOD MATCH**

Fresh seafoods, natural or with a nuance of exotic spice.