



## HOUSE OF ARRAS EJ Carr Late Disgorged 2005

Arras EJ. Carr Late Disgorged Sparkling Chardonnay Pinot Noir pays tribute to the dedication and inspiration of its maker, EJ. Carr. As the pinnacle of the House of Arras, the EJ. Carr Late Disgorged is a wine of great intensity and character, with excellent structural elegance and flavour persistence. After at least 10 years on lees the wine has amazing complexity and yet retains the remarkable freshness of the character typical of a world class prestige cuvée. A true expression of Tasmanian terroir and impeccable winemaking - the 2005 vintage is the eighth release of this wine.

### VINTAGE

At wet winter led into a mild and dry growing season favouring moderate fruit set and well balanced vines. The vineyards remained in great health allowing the fruit to ripen slowly and evenly to perfect balance. The generally sunny days ensured full flavour development, complementing the high natural acidity of the cool conditions. The 2005 vintage has evolved to express depth of flavour, minerality, structural elegance and vibrancy.

### WINEMAKING

Meticulously sourced from pristine fruit grown in iconic vineyards throughout Tasmania, this wine was made utilising winemaking methods of the highest degree. Methods include whole bunch pressing, primary fermentation on light grape solids & 100% malolactic fermentation of base wines to add sophistication and structure. The wine has then been nurtured over 13 years to achieve this exemplary wine style.

### TASTING NOTE

A true prestige cuvée based on attributes of pristine Chardonnay and Pinot Noir from the finest Tasmanian vineyards. Medium straw in colour with a bright, yellow/gold lustre, with an ultrafine and persistent bead. Aromas of sea spray, exotic spice, shiitake mushroom and brioche meld together in this remarkably complex and yet bright wine. A wine of great sophistication, it exhibits nuances of honey, nougat and field mushroom. The palate has an exquisite structural elegance and great tension within the balance of dosage, acidity and fine tannin. The flavours have beautiful persistence and the wine finishes with the vibrancy of lingering natural acidity - the hallmark of the House of Arras style.

<b>VINTAGE</b>	2005	<b>ALCOHOL</b>	13%
<b>GROWING AREA</b>	Tasmania (Derwent Valley)	<b>pH</b>	3.19
<b>GRAPE VARIETY</b>	Chardonnay 69.2% Pinot Noir 30.8%	<b>ACIDITY</b>	6.7 g/litre
<b>WINEMAKER</b>	Ed Carr	<b>RESIDUAL SUGAR</b>	3.1 g/litre
<b>TIRAGE AGE</b>	13 years		