



HOUSE OF ARRAS EJ Carr Late Disgorged 2004

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 2004 vintage is the seventh release of this wine.

VINTAGE

A cooler than average year, with high rainfall at the start of the growing season, promoting strong canopy growth. Conditions became more favourable toward flowering resulting in a solid crop set. The season remained cool through to harvest, producing fruit with a high natural acidity and elegant flavours. 2004 season wines exhibit finesse and longevity that has retained remarkable freshness at market release and will continue to evolve under cork.

WINEMAKING

Meticulously sourced from pristine fruit grown in icon vineyards throughout Tasmania, this wine was made utilising winemaking methods of the highest degree, including 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 14 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, green/gold lustre, with a fine persistent bead and mousse. Aromas of sea spray, grapefruit, butter biscuit and candle wax meld together in this remarkably complex and yet bright wine. A wine of great sophistication, exhibiting flavours reminiscent of citrus pith, fresh oyster shell, nougat and truffle oil. Low dosage brings this wine well into the 'Extra Brut' range resulting in exceptional poise and tension. The vibrant palate is crafted around a great acid line, sugar and tannin balance with exceptionally persistent flavour. The wine retains a brilliant freshness and vibrancy - the hallmark of the House of Arras style.

VINTAGE	2004	ALCOHOL	12.6%
GROWING AREA	Tasmania (Derwent Valley, Pipers River)	pH	3.19
GRAPE VARIETY	Chardonnay 65.6% Pinot Noir 34.4%	ACIDITY	6.5 g/litre
WINEMAKER	Ed Carr	RESIDUAL SUGAR	4.1 g/litre
TIRAGE AGE	12 years		