



HOUSE OF ARRAS GRAND VINTAGE 2009

A wine of outstanding quality, enriched by the great complexity of character that follows nine years of tirage. The Arras Grand Vintage retains brilliant freshness and longevity that has exceptional balance and a rich full bodied taste. A mature and sophisticated sparkling wine expressing all the attributes of Chardonnay and Pinot Noir from the pristine cold climate of Tasmania. The wine has brilliant intensity and vibrancy as seen in the finest sparkling wines from around the globe.

WINEMAKING

Fastidious viticulture and winemaking are applied in crafting this traditional method wine. Maturation for a minimum of 9 years in tirage ensures depth and complexity consistent with the worlds' finest cuvees.

TASTING NOTE

Sparkling bright yellow gold with a fine and persistent bead.

Lifted aromas reminiscent of fresh brioche, white flowers, oyster shell and exotic spice.

A seamless and elegantly structured palate presence exhibiting characters of toasted sourdough, field mushroom, lemon curd and malted barley. The wine shows great tension and poise with the low dosage in perfect balance with fine tannins and natural acidity.

REGION

Tasmania, Derwent Valley, Coal River Valley, Freycinet, Pipers River, Huon Valley

VARIETIES

Chardonnay 66%, Pinot Noir 34%

TIRAGE

9 years

WINEMAKER

Ed Carr

ALCOHOL

12.6%

DOSAGE

2.5 g/L

