



HOUSE OF ARRAS GRAND VINTAGE 2008

The Arras Grand Vintage is a wine of outstanding quality, enriched by the great complexity of character that follows seven years in tirage. This traditional blend of Chardonnay and Pinot Noir retains all the brilliant freshness and longevity that will continue to allow the wine to improve with age. This is a benchmark Australian sparkling wine which exhibits all the hallmarks of a world class sparkling wine.

VINTAGE

A dry winter and spring resulted in early budburst and fruit development. Vineyards showed some water stress and supplementary irrigation was essential to maintain an active canopy. The vines were fruitful due to the warm weather of the previous year and fruit yield was expected to be above average. Cool weather throughout January ensured high natural acidity and contrary to the dry trend there was significant rainfall in late February. This rain event significantly increased yield. Fortunately March was mild and dry and the now active vines matured the fruit to an optimal balance of flavour, tannin and acidity. It is proving to be a vintage year for wines of elegance and great aging potential.

WINEMAKING

Fruit for this wine was hand-picked from cold climate Tasmanian vineyards prior to gentle whole bunch pressing, from which only free run juice was collected. Primary fermentation was undertaken on light lees, followed by 100% malolactic fermentation. Once clarified, the wines were judiciously blended to style, bottled as tirage and matured in cool, dark storage for a minimum of seven years before disgorgement.

TASTING NOTE

The appearance is crystal clear with an ultrafine and persistent bead, medium straw with a bright gold lustre. The bouquet expresses an enticing aroma of grapefruit, jasmine flowers, sea brine and lanolin.

The palate has great elegance and poise with complex nuances of exotic spice, truffle, meringue and natural yoghurt. This is a dry style of sparkling wine which exhibits intense flavour persistence and vibrancy across the seamless structure.



TROPHIES: 2017 Royal Queensland Wine Show; The Maldwyn & Ian Davies Best Sparkling of Show. 2017 KPMG Royal Sydney Wine Show; The Thorp Annual Trophy for Best Sparkling White or Rose, 2017 Royal Melbourne Wine Show, Best Sparkling



GOLD MEDALS: 2017 Royal Queensland Wine Show, 2017 KPMG Royal Sydney Wine Show, 2017 Decanter World Wine Show, 2017 Champagne & Sparkling Wine World Championships; Gold Outstanding. 2017 International Wine & Spirit Competition, 2017 Royal Melbourne Wine Show

VINTAGE	2008	ALCOHOL	12.5%
GROWING AREA	Tasmania (Derwent Valley, Freycinet, Coal River Valley)	pH	2.96
GRAPE VARIETY	Chardonnay 65%, Pinot Noir 35%	ACIDITY	7.2 g/litre
WINEMAKER	Ed Carr	RESIDUAL SUGAR	5.4 g/litre
TIRAGE AGE	7 years		