



HOUSE OF ARRAS BLANC DE BLANCS 2008

The Arras Blanc de Blancs is a sparkling wine that truly expresses the attributes of prestige Tasmanian Chardonnay, meticulous winemaking and extensive age on yeast lees. Chardonnay can be considered the pinnacle of the classic sparkling varieties for its elegance and longevity. 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 premium cold climate Tasmanian vineyards prior to gentle whole bunch pressing. Primary fermentation was undertaken on light lees, with a proportion fermented in first use French oak barriques, and then followed by 100% malolactic fermentation. Once clarified, the wines were judiciously blended to style, bottled to tirage and then matured in cool, dark storage for eight years before disgorgement in early 2016.

TASTING NOTE

The Blanc de Blancs has brilliant clarity, is medium straw in colour, with a bright gold lustre and fine, persistent bead. The bouquet expresses enticing aromas of seaspray, jasmine flower, grapefruit and mushroom.

The elegantly structured palate is intense and complex with great length and flavour persistence. The palate exhibits flavours reminiscent of truffle, oyster, exotic spice and honeycomb. The wine has exquisite poise with balance of dosage, natural acidity and fine tannin. Intensely complex and yet retaining the vibrancy of character that is the hallmark of the House of Arras.

TROPHIES: 2017 Royal Perth Wine Show; Royal Agricultural Society of WA Trophy for Best Sparkling, 2017 Royal Adelaide Wine Show; The Hurtle & Norman Walker Trophy for Best Sparkling Wine. 2017 National Wine Show; The Kit Stevens Memorial Trophy for Sparkling White or Pink, 2017 Royal Hobart Wine Show; Best Sparkling Wine; Chairmans Trophy for Best Wine in Show; Best Tasmanian Sparkling Wine; Best Tasmanian Wine

GOLD MEDALS: 2017 Royal Perth Wine Show; 2017 Royal Adelaide Wine Show; 2017 Gold Outstanding International Wine & Spirit Competition, 2017 Royal Hobart Wine Show, 2017 National Wine Show, 2018 Australian Sparkling Wine Show

VINTAGE 2008

GROWING AREA Tasmania (Derwent Valley, Freycinet, Coal River, Pipers River)

GRAPE VARIETY Chardonnay

WINEMAKER Ed Carr

TIRAGE AGE 8 years

ALCOHOL 12.5%

pH 2.96

ACIDITY 7.0g/litre

DOSAGE 3.2g/litre