

HOUSE OF
ARRAS
TASMANIA



HOUSE OF ARRAS BLANC DE BLANCS 2007

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 year of low rainfall in line with continued near draught conditions that were frequent throughout the decade. These dry conditions lead to some severe frosts and significant crop loss. The early start to the season allowed the vines to recover throughout the growing season into the cool and dry autumn and the fruit was harvested at optimum flavour maturity at relatively low sugar content and with a great balance of natural acidity.

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, followed by 100% malolactic fermentation. Once clarified, the wines were judiciously blended to style, matured in cool, dark storage for eight years before disgorgement in early 2016.

TASTING NOTE

The Blanc de Blancs has brilliant clarity, medium straw, with a bright gold lustre & 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 & 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.

VINTAGE 2007

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

GRAPE VARIETY Chardonnay

WINEMAKER Ed Carr

TIRAGE AGE 8 years

ALCOHOL 12.5%

pH 3.13

ACIDITY 7.1g/litre

RESIDUAL SUGAR 3.5g/litre