



HOUSE OF ARRAS ROSE 2008

This beautifully poised Tasmanian Rosé has bright red fruit and complexity from the ten years of tirage. A well structured and elegant style with immense complexity and persistence. An alluring and sophisticated Rose style with a beautiful pale rose gold hue. This is the 6th vintage release for this label and like all of the Arras wines from the remarkable 2008 vintage has wonderful elegance and vibrancy.

WINEMAKING

A mature and savoury style due to the extended maturation of a minimum ten years in tirage and yet the wine still exhibits a remarkable early rush of fresh red berry fruits. A high proportion of opulent Pinot Noir drives the red fruit characters whilst the inclusion of Chardonnay adds elegance and flavour diversity.

TASTING NOTE

Pale rose gold with a bright lustre. An ultrafine and persistent bead.

Lifted fresh rose petal and cherry fruits complemented secondary maturation characters of field mushroom, barley malt and a hint of oyster shell.

A seamless and viscous palate presence exhibiting characters of raspberry and cream, lychee and forest floor. Showing a fantastic seamless poise, the palate has an exquisite balance of tannin, acidity and dosage which meld with vitality and great persistence

REGION

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

VARIETIES

Chardonnay 68%, Pinot Noir 32%

TIRAGE

10 years

WINEMAKER

Ed Carr

ALCOHOL

12.5%

DOSAGE

5.2g/L