



## HOUSE OF ARRAS Rosé 2007

Born of a long-held desire to craft world class sparkling wines, the House of Arras is a true expression of its origin and maker – a marriage of exceptional cold climate Tasmanian vineyards and uncompromising sparkling winemaking techniques mastered over decades.

The House of Arras Rosé is a sophisticated sparkling rosé style with a wonderful balance of red fruits and complexity from age.

### WINEMAKING

A year of low rainfall, in line with the near drought conditions that were frequent throughout the decade. These dry conditions led to some severe frosts resulting in significant crop loss. The early start to the season allowed the vines to fully recover and ripen the fruit in a dry and cool Autumn. Optimal flavour maturity was achieved at relatively low sugar content with a great balance of natural acidity.

### TASTING NOTE

A moderate salmon pink in colour with a hint of crimson, and a fine and persistent bead with a strong mousse. On the nose, the wine imparts lifted fresh red berry fruits complemented by nuances of field mushrooms, toast and fresh oyster.

An initial rush of strawberries and cream on the palate is followed by sourdough, lychee and truffle flavours. A seamless wine of low dosage, with structural elegance built around fine tannins and a firm natural acid backbone. This wine also has great secondary complexity from maturation in tirage for 9 years.

The red wine and oak content drive a fine and drying tannic structure allowing the wine to complement richer styles of food.

A sophisticated Rosé style of alluring complexity and vibrant character. This is the 4<sup>th</sup> release of this label from a vintage that has proven to have great depth of character and remarkable longevity.

<b>VINTAGE</b>	2007	<b>WINEMAKER</b>	Ed Carr
<b>GROWING AREA</b>	Tasmania (Huon Valley, Coal River Valley, Pipers River, Derwent Valley, Tamar Valley)	<b>TIRAGE AGE</b>	9 years
		<b>ALCOHOL</b>	11.7%
		<b>pH</b>	3.22
<b>GRAPE VARIETY</b>	Pinot Noir 64.8%, Chardonnay 35.2%	<b>ACIDITY</b>	6.9 g/litre
		<b>RESIDUAL SUGAR</b>	7.3 g/litre