



HOUSE OF ARRAS Rosé 2006

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

Winter rainfall was above average resulting in strong canopies to drive the vines through the growing season. The warm spring pushed early budburst and rain events continued to maintain soil moisture until mid-January. From this point conditions remained mild and dry allowing fruit to ripen to ideal maturity.

Wines of this year reflect the warm and advanced vintage exhibiting generous fruit characters and richness of flavour. In time, these wines have developed great complexity of character and have retained a strong natural acidity and vibrancy. They will be remembered for wines expressing the fullness of character of a warm spring and sunny autumn conditions.

TASTING NOTE

Moderate salmon pink in colour with a hint of crimson and a lively and persistent fine bead. The 2006 Rosé displays enticing aromas of lifted fresh red berry fruits complemented by oyster, sautéed mushroom and lanolin.

On the palate, an initial rush of fresh strawberries and cream dominate followed by complex secondary characters of toast, fresh mushroom and lychee. A low dosage style with structural elegance built around fine tannins and a natural acid backbone which is seamless and persistent.

A sophisticated Rosé of alluring complexity and vibrant character, the third vintage release of this label from a vintage proving to be one of the strongest of the decade.



TROPHIES: 2016 National Wine Show, Kit Stevens Trophy for Sparkling White or Pink



GOLD MEDAL: 2015 Royal Melbourne Wine Show, 2015 Tasmanian Wine Show, 2014 Royal Hobart International Wine Show, 2014 Royal Adelaide Wine Show, 2014 Perth Royal Wine Show, 2016 Champagne & Sparkling Wine World Championships 2016 National Wine Show, Gold Outstanding, 2017 International Wine & Spirit Competition, Top Gold 2017 Royal Adelaide Wine Show

VINTAGE	2006	ALCOHOL	12.5%
GROWING AREA	Tasmania (Huon Valley, Coal River Valley, Derwent Valley)	pH	2.98
GRAPE VARIETY	Pinot Noir 65.2%, Chardonnay 32.6%	ACIDITY	7.0 g/litre
WINEMAKER	Ed Carr	RESIDUAL SUGAR	6.5 g/litre
TIRAGE AGE	7 years		