



## HOUSE OF ARRAS MUSEUM RELEASE BLANC DE BLANCS 2004

A wine that truly expresses the attributes of Tasmanian Chardonnay, meticulous winemaking and extensive aging on tirage yeast lees. Chardonnay is often considered the pinnacle of the classic sparkling wine varieties for its elegance and longevity. This wine is an Australian benchmark of this style.

### WINEMAKING

A sophisticated Blanc de Blancs style crafted from the best Chardonnay components of the 2004 vintage. A remarkable 14 years in tirage has built incredible complexity and yet the wine has retained a beautiful freshness.

### TASTING NOTE

Yellow gold with a slight green hue. Crystal clear with a fine and persistent bead.

Lifted nuances of white flowers, exotic spice, fresh pastry and sea spray.

Enticingly complex with characters reminiscent of grapefruit, sourdough, field mushroom, marzipan and oyster shell. The palate is seamless and tightly wound with brilliant flavour persistence. The dosage balance point is exceptionally low supporting a dry and crisp style built around a firm natural acid line. This wine expresses fantastic elegance, poise and vibrancy which are the recognised hallmarks of this style.

### REGION

Tasmania, Upper Derwent Valley, Lower Derwent Valley, Huon Valley, Tamar Valley

### VARIETIES

Chardonnay 99%, Pinot Noir 1%

### TIRAGE

14 years

### WINEMAKER

Ed Carr

### ALCOHOL

12.2%

### DOSAGE

2g/L