



AUSTRALIA'S MOST AWARDED SPARKLING WINE

In 1988, Ed Carr embarked on a journey to craft an exceptional Australian sparkling wine, equal to the world's best. In 1995, House of Arras was founded; the name 'Arras' means 'rich tapestry'. House of Arras is Australia's most awarded sparkling wine brand with over 96 trophies and more than 242 gold medals to date.

E.J. CARR LATE DISGORGED 2006



OVERVIEW

1998 was the first vintage of the E.J. Carr Late Disgorged and this 2006 release celebrates the 9th consecutive release. A rare level of sophistication that redefines the tirage.

GRAPE VARIETY

Chardonnay 67%, Pinot Noir 33%

COLOUR

A bright yellow gold with a hint of a green hue. A fine, delicate and persistent bead and mousse.

NOSE

An intricate bouquet of sea spray and fresh grapefruit, followed by rich aromas of butter biscuit and candle wax that meld together in this remarkably complex, yet bright wine.

PALATE

An intriguing palate demonstrating the perfect balance of flavour and elegance. Layers of lemon curd, natural yoghurt, butter biscuit and a hint of forest floor balance the tannin and natural acidity of the wine. A complex style expressing great sophistication and poise expected of the noble sparkling grape varieties of Chardonnay and Pinot noir grown in pristine cold climate vineyards.

VINEYARD REGION

Tasmania (Derwent Valley, East Coast)

High soil moisture, due to above average winter rainfall, produced strong canopies during the growing season. After a warm spring, that pushed early budburst and rapid vine development, the conditions turned to mild, sunny and dry, producing grapes with generous fruit characters and vibrancy.

WINEMAKING

Meticulously crafted from a tapestry of cool climate vineyards in pristine Tasmania, notably the Derwent Valley and East Coast. The grapes were hand-harvested and gently pressed with only the high quality 'heart' juice selected for this blend. After a carefully controlled primary fermentation with selected yeast, the wine underwent a second fermentation by lactic acid bacteria to soften and add complexity. The 2006 was aged on lees in tirage for 14 years developing an intensity of secondary characters recognised in the world's finest cuvees.

DOSAGE:

2.6 g/l

TIRAGE

14 years

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity (TA): 6.8 g/L
pH: 3.13

RELEASE NUMBER

9th Release

WINEMAKER

Ed Carr

VINTAGE CONDITIONS