



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.

GRAND VINTAGE 2013



OVERVIEW

The Grand Vintage 2013, the 15th release of the wine, is a classic expression of the vineyard, vintage and maker. A wine of uncompromising quality enriched by the great complexity of character that follows seven years on tirage. Grand Vintage accentuates the delicacy and balance of Chardonnay and Pinot Noir from the pristine cold climate vineyards of Tasmania.

GRAPE VARIETY

Chardonnay 62%, Pinot Noir 38%

COLOUR

Sparkling bright yellow gold with a fine, delicate and persistent bead.

NOSE

Lifted and complex bouquet with exotic aromas of white flowers, lemon essence, lychee and oyster shell.

PALATE

A seamless and elegantly structured palate exhibiting layers of toasted sourdough, field mushroom, lemon curd and roasted almond. The wine shows great tension and poise with the perfect balance of fine tannins and natural acidity. The extensive maturation of 7 years in tirage ensures depth and complexity consistent with the worlds' finest cuvees.

VINEYARD REGION

Tasmania (Derwent Valley, Coal River Valley, East Coast & Pipers River)

VINTAGE CONDITIONS

Winter rainfall was well above average and the continuing, light spring rains maintained a relatively high soil moisture content to support strong vine growth during the growing season. At the beginning of summer,

the season turned very dry and it remained relatively mild until January, when a short heat spike was endured. The season quickly returned to mild and dry through until harvest, producing exceptional balance of sugar, acidity and flavour

WINEMAKING

Crafted in the traditional sparkling winemaking method, combined with fastidious and modern viticultural techniques. The fruit is hand-picked and gently pressed with only the highest quality juice selected for fermentation. Further complexity and character are built into the wine with 10% fermentation in first use French Oak barriques followed by 100% malolactic fermentation. The blended wine has been matured for seven years in tirage ensuring a depth and complexity consistent with the worlds' finest cuvées.

DOSAGE

2.7g/l

TIRAGE

7 years

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity (TA): 7.7g/L
pH: 3.02

RELEASE NUMBER

15th Release

WINEMAKER

Ed Carr