



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.

BLANC de BLANCS 2013



OVERVIEW

A wine that truly expresses the elegance and sophistication of Tasmanian Chardonnay when paired with meticulous winemaking and extensive aging in tirage. The House of Arras Blanc de Blancs is a tribute to Chardonnay; a variety often considered the pinnacle of classic sparkling wine varieties for its elegance and longevity.

GRAPE VARIETY

Chardonnay

COLOUR

Medium deep straw and a bright gold lustre, with an ultra-fine, persistent bead.

NOSE

The elegant bouquet reveals layers of lime essence, jasmine flower, shortbread biscuit and oyster shell.

PALATE

A perfectly poised and elegant Blanc de Blancs, displaying intense citrus layers, complemented by notes of lanolin, truffle oil, exotic spice and bright saline characters. A rich and viscous palate that shows exceptional umami flavours. The fine acid line and delicate tannin structure are exquisitely balanced by the faintest dosage.

VINEYARD REGION

Tasmania (East Coast, Derwent Valley & Coal 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 fruit with exceptional balance of sugar, acidity, and flavour.

WINEMAKING

A sophisticated Blanc de Blancs style that is always crafted from the best Chardonnay of the vintage. Pristine Chardonnay fruit was hand-picked and gently bunch pressed to ensure the extraction of the finest juice. Primary fermentation was in stainless steel (93%) and first use French oak barriques (7%), and then undergoes malolactic fermentation to add further softness and character to the wine. After 7 years of lees maturation the disgorged wine is completed with a tailored dosage to create a style of great sophistication and poise.

TIRAGE

7 years

DOSAGE

2.8 g/l

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity (TA): 6.8 g/L
pH: 3.07

RELEASE NUMBER

8th Release

WINEMAKER

Ed Carr