

## `E.J. Carr` Late Disgorged 2002 Tasmania, Australia



Grape Varieties    **58% Chardonnay**  
                          **42% Pinot Noir**

Winemaker        **Ed Carr**

Closure            **Natural Cork**

ABV                **13.5%**

Residual Sugar    **8.5g/L**

Acidity            **7.7g/L**

Wine pH           **3.05**

Bottle Sizes       **75cl**

### PRODUCER

Ed Carr has been the head winemaker at Arras since 1998. He was one of the first winemakers to see the potential Tasmanian fruit had for producing world class sparkling wine. James Halliday calls him "a quietly spoken genius, whose name should be known around the world. He is, by some considerable distance, Australia's greatest sparkling winemaker" In 2024 he won the IWC Sparkling Winemaker of the Year, the first Australian to do so. Tasmania's cool climate yields vibrant, acid-driven fruit that is perfectly suited for secondary fermentation and, crucially, extensive lees-ageing. Ed is a proponent of lengthy tirage, much to the horror of his accountants. He insists on lees-ageing his vintage wines for at least six years before disgorgement. As a result, the Arras sparkling wines display great depth and complexity.

### VINEYARDS

For more than a decade, the House of Arras team has been identifying and developing the ideal vineyard sites for world class sparkling wine, which led them to call the ancient soils and cold climate of Tasmania home. Its climate is significantly cooler than the mainland, with long summer daylight and maritime influences, which are ideal conditions for long, slow and consistent fruit development. The House of Arras sources fruit from many outstanding vineyards in southern Tasmania and the south east coast. Each location bestows its own nuances of character on Chardonnay and Pinot Noir fruit.

### VINTAGE

The 2002 vintage saw a generally cool year with crop yields reduced by cold and wet weather during flowering. These cool conditions delayed harvest, however, long dry and sunny conditions in mid-Autumn allowed the fruit to achieve full maturity of flavour after extended hang time on the vine. This vintage reflects the cool year with fine structures, firm natural acidity and slightly higher alcohol due to sugar accumulation during the slow flavour and tannin ripening.

### VINIFICATION

Fruit was hand-picked from premium cold climate Tasmanian vineyards prior to gentle whole bunch pressing, from which only free run juice was collected. Primary fermentation was undertaken in stainless steel, followed by 100% malolactic fermentation of base wines and the inclusion of a small percentage fermented in new French oak. Meticulous blending of only the best parcels of Tasmanian fruit and 10 years on lees has ensured this wine shows amazing complexity and yet continues to retain the remarkable freshness expected of a typical world-class prestige cuvee.

### TASTING NOTES

Crystal clear, straw in colour with an enticing fine and persistent bead. The bouquet displays lifted nuances of ripe lime, butter biscuit and oyster whilst the palate reveals a complex flavour profile, exhibiting characters of honey, nougat, sourdough toast and truffle. A richly flavoured and intriguing palate, with a strong natural acid backbone, elegant structure and great persistence. The wine retains a brilliant freshness and vibrancy - the hallmark style of the House of Arras.