

Grand Vintage 2007

Tasmania, Australia



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

2007 was a year of low rainfall, in line with continued near drought conditions that were frequent throughout this decade. The early start to the season allowed the vines to recover into the dry and cool autumn and fruit was picked at an optimal flavour maturity to give relatively low sugar content with a great balance of natural acidity.

VINIFICATION

Fruit for this wine was hand-picked from cold climate Tasmanian vineyards prior to gentle whole bunch pressing, from which only free run juice was collected. Primary fermentation was undertaken on light lees, followed by 100% malolactic fermentation. Once clarified, the wines were judiciously blended to style, bottled as tirage and matured in cool, dark storage for a minimum of eight years before disgorgement.

TASTING NOTES

The appearance is crystal clear with an ultrafine and persistent bead, medium straw with a bright yellow gold lustre. The bouquet expresses enticing aromas of grapefruit, jasmine flowers, sea brine and lychee. The palate has great elegance and poise with complex nuances of exotic spice, truffle, meringue and natural yogurt.

AWARDS

Sommelier Wine Awards 2017, Gold