

Grand Vintage 2008

Tasmania, Australia



Grape Varieties **65% Chardonnay**
35% Pinot Noir

Winemaker **Ed Carr**

Closure **Agglomerated Cork**

ABV **12.5%**

Residual Sugar **5.4g/L**

Acidity **7.2g/L**

Wine pH **2.96**

Bottle Sizes **75cl**

PRODUCER

Ed Carr, the man behind Arras, has been making sparkling wines in Australia since 1986 and for the Hardy's group since 1994. He was one of the first winemakers to see the potential Tasmanian fruit had for producing world class sparkling wine and has been producing Arras solely with Tasmanian fruit since the 1998 vintage. Much to the horror of the accountants, however, he has insisted on ageing the wines on lees for over six years prior to release, something that increases both their cost 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

2008 saw a dry winter and spring which resulted in early budburst and fruit development. Vineyards showed some water stress and supplementary irrigation was essential to maintain an active canopy. The vines were fruitful due to the warm weather of the previous year and fruit yield was expected to be above average. Cool weather throughout January and ensured high natural acidity and contrary to the dry trend there was significant rainfall in late February. This rain event significantly increased yield. Fortunately, March was mild and dry and the vines matured the fruit to an optimal balance of flavour, tannin and acidity. Wines from 2008 have elegance and great ageing potential.

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 seven 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

International Wine & Spirit Competition 2018, Silver