

House of Arras,
Tasmania `Brut Elite` Cuvée 1601 NV
Tasmania, Australia



Grape Varieties	62% Pinot Noir 29% Chardonnay
Winemaker	Ed Carr
Closure	Natural Cork
ABV	13%
Residual Sugar	3.6g/L
Acidity	7.3g/L
Wine pH	3.13
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

Fruit is sourced primarily from the Derwent Valley with additional fruit coming from sites in Tamar Estuary, East Coast and Coal River Valley. Offering a patchwork of soils, aspects and climatic conditions, each vineyard contributes unique characters to the final blend. All trellising is VSP and supplementary irrigation is used in some vintages due to dry conditions.

VINTAGE

Made predominantly from a single vintage, the wine's complexity and consistency is achieved through a portion of multi-vintage blending. The majority of this blend comes from 2016, noted for being a very dry year with a generous fruit set. The continued dryness was a considerable concern but significant rain events at the start of harvest increased the soil moisture and freshened the vine canopies. The start of harvest was exceptionally early, commencing on February 26th.

VINIFICATION

The fruit was hand picked and whole bunch pressed, using only the free-run juice. Primary fermentation included 7.4% in new and one year old French oak barriques. Malolactic fermentation was initiated for softness and complexity. The wine was then blended to style from the three classic varieties and matured on lees for a minimum of 4 years.

TASTING NOTES

Light straw with a green and gold hue. A lifted, complex nose has aromas of white stone fruit, grapefruit pith, lanolin and oyster shell. The palate is red fruit dominant, with layers of blood orange, lychee, barley and truffle. The firm, natural acidity provides the backbone for this elegant style.

AWARDS

Champagne & Sparkling Wine World Championships '20, Gold