



Grape Varieties    **48% Pinot Noir**  
                          **34% Chardonnay**  
                          **18% Pinot Meunier**

Winemaker	<b>Ed Carr</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>4.2g/L</b>
Acidity	<b>6.9g/L</b>
Wine pH	<b>3.2</b>
Bottle Sizes	<b>75cl</b>

### 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

`A` By Arras is made from select parcels of premium fruit from vineyards throughout the renowned cold climate sub regions of the Tasmanian Coast: Pipers River, Derwent Valley and the Tamar Valley. The vines are trained using vertical shoot positioning and they are exposed to long summer daylight and maritime influences. This ensures the ideal conditions for long, slow and consistent fruit development, resulting in quality sparkling wine grapes that produce wines with the greatest elegance, finesse and complexity.

### VINIFICATION

A blend of three classic grape varieties of sparkling wine, Pinot Noir, Chardonnay and Meunier, this sparkling wine is made using the transfer method, giving pristine fruit and a fine mousse. `A` By Arras spends a minimum of three years in bottle on its lees before disgorgement and blending. Followed by time in tank and then at least another 6 months in bottle before release which gives it a rich but fresh flavour.

### TASTING NOTES

Medium straw in colour with a bright gold hue, this wine has a complex and inviting nose with nuances of forest floor, nougat, exotic spice and lanolin. The palate has opulent flavours reminiscent of lychee, butter sautéed mushroom, natural yoghurt and fresh oyster. This elegantly structured wine has a fantastic balance of freshness with persistence and depth of flavour.

### AWARDS

International Wine & Spirit Competition, Silver