

Arras,  
`A` By Arras Premium Cuvée NV  
Tasmania, Australia



Grape Varieties    **49% Pinot Noir**  
                              **44% Chardonnay**  
                              **7% Meunier**

Winemaker	<b>Ed Carr</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>11g/L</b>
Acidity	<b>6.7g/L</b>
Wine pH	<b>3.02</b>

## 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

`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 on 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