



Grape Varieties **67% Chardonnay**
 33% Pinot Noir

Winemaker **Ed Carr**

Closure **Natural Cork**

ABV **13%**

Residual Sugar **2.6g/L**

Acidity **7.2g/L**

Wine pH **3.16**

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

The Chardonnay and Pinot Noir grapes are sourced from the East Coast, Derwent Valley and Coal River Valley subregions in the south east of Tasmania, as well as from Pipers River to the north of the island.

VINTAGE

2015 was a temperate and dry year with excellent fruit yield. Berry size was near perfect and the fruit expressed a high natural acidity that required additional hang time to moderate. The wines from this vintage exhibit brilliant structure and poise and the classic characteristics of a balanced season.

VINIFICATION

Made in the traditional sparkling winemaking method, combined with fastidious modern viticultural techniques. The fruit is hand picked and gently pressed with only the highest quality juice selected for fermentation. Further complexity and character are built into the wine with 10% fermentation in new French oak barriques followed by 100% malolactic fermentation. The blended wine was matured for seven years in tirage ensuring an unrivalled depth and complexity in the wine.

TASTING NOTES

Lifted nuances of dessicated pear and peach, with distinct savoury secondary tones combined with jasmine flower, fresh pastry and honey. The palate is exotic and persistent, with flavours of grapefruit, biscuit and honeycomb with intriguing characters of miso. The low dosage complements the tension of the wine, balancing acidity and leaving the palate fresh and vibrant.