



Grape Varieties	62% Pinot Noir 38% Chardonnay
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Winemaker	Ed Carr
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Closure	Natural Cork
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ABV	13.5%
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Residual Sugar	2.4g/L
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Acidity	6.7g/L
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Wine pH	3.17
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Bottle Sizes	75cl
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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 fruit is sourced primarily from the Coal River Valley area in Tasmania's south east, with additional fruit coming from sites in the Derwent Valley, Pipers River and East Coast. All vineyards are on VSP trellis and have supplementary irrigation due to the dry summer and autumn. The canopies are managed to maintain dappled light on the fruit, to allow sufficient light intensity for full ripening whilst avoiding sunburn.

VINTAGE

The weather was cold and wet throughout Spring and into December, resulting in very protracted flowering and high levels of 'hen and chicken'. This resulted in an overall reduced yield and due to the uneven ripeness throughout the bunch, the fruit was ripened for longer to avoid herbaceous characters in the least ripe berries. Harvest commenced on 25th March.

VINIFICATION

The fruit was hand picked and whole cluster pressed using only the 'heart' juice from the pressing. Primary fermentation included 10.8% in new French oak barriques. The wines spend up to 6 months in oak before blending into the current vintage base wines to be tiraged by December of their vintage year. All base wines undergo 100% malolactic fermentation. The Pinot Noir component is selected for its intense red berry fruits, while Chardonnay is added for structural elegance. Colour and fruit characters are further adjusted by the use of Tasmanian Pinot Noir dry red wine in the expedition liqueur. This component is made by carbonic maceration to ensure fruit and colour intensity with lower levels of tannin.

TASTING NOTES

Light rose gold in colour with a hint of crimson to the edge. Lifted aromas of raspberry and Turkish Delight are complemented by stone fruit and lychee. On the palate this is a seamless, luscious and intense wine with Maraschino cherry, blood orange and berry yoghurt. The low dosage is perfectly matched to the fruit, acidity and tannin. This wine exhibits a precise line of vibrant fruit, and a long, lingering and complex finish.