

House of Arras,
Tasmania `Brut Elite` Rosé Cuvée 1801 NV
Tasmania, Australia



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, Coal River Valley and Pipers River. 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

A multi-vintage wine predominantly made from the 2018 vintage. A cooler than average winter saw cold temperatures persist into October resulting in a slow start to vine growth. Fortunately the weather improved from November with excellent conditions for flowering, resulting in a good fruit set. The warm and dry summer and autumn ensured full ripeness was achieved. Wines from 2018 are recognised for their precise acidity and length.

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. The delicate Rosé characters are achieved by the inclusion of a selected Pinot Noir dry red wine into the original blend. The red component is specifically made for the Rosé to ensure it has bright fresh red berry fruit characters whilst minimising the tannin level. The wine was then matured on lees for a minimum of 4 years.

TASTING NOTES

Pale rose gold in colour with a crimson edge. Aromas of fresh red berries are complemented by white stone fruit, brioche and flint. The palate is dry, with a fine and persistent mousse. Red fruit characters, cherry and notes of lychee are joined by secondary notes of sourdough and brioche. The low dosage ensures a beautiful balance of sugar, tannin and acidity.

Grape Varieties	64% Pinot Noir 28% Chardonnay
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Winemaker	Ed Carr
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Closure	Natural Cork
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ABV	13%
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Residual Sugar	2.5g/L
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Acidity	6.6g/L
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Wine pH	3.06
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Bottle Sizes	75cl
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