

HOUSE OF  
**ARRAS**  
T A S M A N I A

Australia

<https://houseofarras.com.au/>

Founded in 1995, the name 'Arras' means rich tapestry. For over a quarter of a century now, we have taken time to understand the rich tapestry that makes the Tasmania terroir, and our wines are a celebration and expression of this relationship.

Under the leadership of Australia's most awarded sparkling winemaker, Ed Carr, House of Arras sources traditional varieties, Chardonnay, Pinot Noir and Pinot Meunier and crafts exceptional sparkling wines from a tapestry of cool climate vineyards throughout pristine Tasmania, ideal for long, slow and consistent fruit development.

House of Arras is Australia's most awarded sparkling wine brand with over 100 trophies and more than 268 gold medals to date.



# HOUSE OF ARRAS BRUT ELITE

## TASTING NOTES

A seamless palate of sophistication and poise displaying secondary flavours of field mushroom and brioche that overlay the lychee fruit, that further builds complexity and persistence. The Pinot Meunier also adds the delicate, soft and luscious characters, with firm natural acidity providing a backbone for the longevity and vibrancy of this wine.

## APPELLATION

Tasmania (Derwent Valley, East Coast, Tamar Valley and Coal River Valley),  
Australia

## ALCOHOL CONTENT

12.5%

## COMPOSITION

Pinot Noir 57%, Chardonnay 35%, Pinot Meunier 8%

## AGING

A small portion of the wine is fermented in first and second use French oak(93% stainless steel and 7% oak), with 100% of the wine undergoing Malolactic Fermentation. The wine develops complexity and finesse with four years in tirage.

## AWARDS

95 Points Huon Hooke The Real Review, 94 Points James Suckling, 93 Points James Halliday, 94 Points Wine Enthusiast



# HOUSE OF ARRAS GRAND VINTAGE



## TASTING NOTES

A seamless and elegantly structured palate exhibiting layers of toasted sourdough, field mushroom, lemon curd and roasted almond. The wine shows great tension and poise with the perfect balance of fine tannins and natural acidity.

## APPELLATION

Tasmania (Derwent Valley, Coal River Valley, East Coast & Pipers River), Australia

## ALCOHOL CONTENT

12.5%

## COMPOSITION

Chardonnay 62%, Pinot Noir 38%

## AGING

Further complexity and character are built into the wine with 10% fermentation in first use French Oak barriques followed by 100% malolactic fermentation. The blended wine has been matured for seven years in tirage ensuring a depth and complexity consistent with the worlds' finest cuvées.

## AWARDS

96 Points James Suckling, 95 Points James Halliday, 94 Points Wine Enthusiast

# HOUSE OF ARRAS VINTAGE ROSE



## TASTING NOTES

Seamless, luscious and intensely focussed wine, showing characters of Turkish Delight, desiccated blood orange and a nuance of red berry yoghurt. The low dosage is perfectly balanced with the fruit, natural acidity and fine tannin. The line is precise, the fruit vibrant and finishes with a superbly persistent complexity.

## APPELLATION

Tasmania (Coal River Valley, Derwent Valley, Pipers River & East Coast), Australia

## ALCOHOL CONTENT

13.5%

## COMPOSITION

Pinot Noir 75% Chardonnay 25%

## AGING

Primary fermentation was in stainless steel (89%) and (11%) fermented in first use French Oak barriques. A minimum seven years maturation in tirage, followed by tailored dosage, results in mature and savoury style enlivened by an early rush of fresh red berry fruits from the high portion of Pinot Noir, whilst the addition of Chardonnay offers elegance and flavour diversity

## AWARDS

96 Points Wine Enthusiast, 96 Points James Halliday, 93 Points Wine Advocate

# HOUSE OF ARRAS VINTAGE BLANC DE BLANCS

## TASTING NOTES

A seamless and elegantly structured palate exhibiting layers of toasted sourdough, field mushroom, lemon curd and roasted almond. The wine shows great tension and poise with the perfect balance of fine tannins and natural acidity.

## APPELLATION

Tasmania (East Coast, Derwent Valley & Coal River), Australia

## ALCOHOL CONTENT

12.5%

## COMPOSITION

Chardonnay

## AGING

Pristine Chardonnay fruit was hand-picked and gently bunch pressed to ensure the extraction of the finest juice. Primary fermentation was in stainless steel (93%) and first use French oak barriques (7%), and then undergoes malolactic fermentation to add further softness and character to the wine. After 7 years of lees maturation the disgorged wine is completed with a tailored dosage to create a style of great sophistication and poise.

## AWARDS

96 Points Wine Enthusiast, 94 Points James Suckling, 94 Points Huon Hooke  
The Real Review, 93 Points James Halliday



# HOUSE OF ARRAS LATE DISGORGED

## TASTING NOTES

An intriguing palate demonstrating the perfect balance of flavour and elegance. Layers of lemon curd, natural yoghurt, butter biscuit and a hint of forest floor balance the tannin and natural acidity of the wine. A complex style expressing great sophistication and poise expected of the noble sparkling grape varieties of Chardonnay and Pinot noir grown in pristine cold climate vineyards.

## APPELLATION

Tasmania (East Coast, Derwent Valley & Coal River), Australia

## ALCOHOL CONTENT

12.5%

## COMPOSITION

Chardonnay 67%, Pinot Noir 33%

## AGING

After a carefully controlled primary fermentation with selected yeast, the wine underwent a second fermentation by lactic acid bacteria to soften and add complexity. The 2006 was aged on lees in tirage for 14 years developing an intensity of secondary characters recognised in the world's finest cuvees.

## AWARDS

97 Points Wine Enthusiast, 97 Points James Suckling, 97 Points Huon Hooke  
The Real Review, 96 Points James Halliday





# HOUSE of ARRAS PRICING

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WINE	VINTAGE	PRICING (6/750ML)	SUPPORT PER CASE
Brut Elite	NV	\$160	\$10
Grand Vintage	2013	\$318	\$10
Vintage Rose	2008	\$325	\$10
Vintage Blanc de Blancs	2013	\$325	\$10
Late Disgorged	2006	\$290 (3/750ML)	\$10

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SHIPPING POINT  
Groskopf Warehouse  
Sonoma, CA 95476