



HOUSE OF ARRAS

EJ Carr Late Disgorged 2003

Arras EJ. Carr Late Disgorged Sparkling Chardonnay Pinot Noir pays tribute to the dedication and inspiration of its maker, EJ. Carr. As the pinnacle of the House of Arras, the EJ. Carr Late Disgorged is a wine of great intensity and character, with excellent structural elegance and flavour persistence. After at least 10 years on lees the wine has amazing complexity and yet retains the remarkable freshness of the character typical of a world class prestige cuvée. A true expression of Tasmanian terroir and impeccable winemaking - the 2003 vintage is the sixth release of this wine.

VINTAGE

The season remained warm and very dry from September to the end of February which, combined with moderate crop yields, promoted early ripening with the generosity of a temperate year. This was somewhat moderated by much cooler and wet weather from mid-March through which maturation slowed and natural acidity was retained. The fruit for this wine was harvested in excellent condition from sites less affected by the inclement weather and the wine retains the characteristics generated by the warmth of the early season.

WINEMAKING

Crafted with all the best winemaking and viticultural methods, including whole bunch pressing, primary fermentation on light grape solids & 100% malolactic fermentation of base wines to add sophistication and structure. Meticulous blending of only the best parcels of Tasmanian fruit and at least 10 years on lees has ensured this wine shows amazing complexity and yet continues to retain the remarkable freshness expected of a typical world-class prestige cuvée.

TASTING NOTE

A true prestige cuvée based on attributes of pristine Chardonnay and Pinot Noir from the finest Tasmanian vineyards, crystal clear in appearance with an enticing fine and persistent bead. This wine is medium deep straw in colour with a fresh gold hue. The bouquet displays lifted nuances of honey biscuit, truffle, nougat & sea spray, whilst the palate reveals a complex flavour profile, exhibiting characters of natural yoghurt, exotic spices, Swiss mushroom & oyster. A richly flavoured and intriguing palate, with a strong natural acid backbone, elegant structure and great persistence. The wine retains a brilliant freshness and vibrancy - the hallmark of the House of Arras style.



TROPHIES: 2015 Royal Hobart Show; Best Tasmanian Sparkling; Best Tasmanian Wine; Best Sparkling Wine 2016 Royal Hobart Show; Best Tasmanian Sparkling; Best Tasmanian Wine; 2017 Australian Sparkling Wine Show, Wine of Show, Traditional Method Trophy

PLATINUM: 2017 Decanter Asia Wine Awards; Best Australian Sparkling



GOLD MEDALS: 2015 Royal Hobart Show, 2016 Decanter Asia, 2016 International Wine & Spirit Competition, 2016 Royal Perth Show, 2016 Royal Hobart Show, 2017 Australian Sparkling Wine Show, 2017 Royal Hobart Show, 2017 Decanter World Wine Awards, 2017 Champagne & Sparkling Wine World Championships; Top Gold, 2017 International Wine & Spirit Competition 2017

VINTAGE	2003	TIRAGE AGE	12 years
GROWING AREA	Tasmania (Upper Derwent, Pipers River, Lower Derwent, Huon Estuary)	ALCOHOL	12.5%
GRAPE VARIETY	Chardonnay 61.1%, Pinot Noir 38.9%	pH	3.07
WINEMAKER	Ed Carr	ACIDITY	7.7 g/litre
		RESIDUAL SUGAR	6.5 g/litre