House of Arras

Crafted by Ed Carr, Australia's most awarded sparkling winemaker, the 2013 Grand Vintage epitomises finesse, complexity, and extended lees-aged character.

HOUSE OF ARRAS TASMANIA

94

Tasmania Grand Vintage 2013

Tasmania, Australia

Region and Vineyards

Tasmania stands as Australia's premier cool-climate region for traditional method sparkling wine, offering exceptional conditions due to its latitude, maritime climate, and ancient soils. The **House of Arras sources fruit from seven sub-regions**, including Pipers River, Coal River Valley, Derwent Valley, and the East Coast, each contributing unique elements to the final blend.

These vineyard sites benefit from **long, slow growing seasons**, enabling precise acid and sugar balance—essential for crafting age-worthy sparkling wines. Vines selected for the Grand Vintage have an average age of over ten years and are meticulously managed using **vertical shoot positioning**. All fruit is **hand-harvested**, ensuring the highest quality selection for vinification.

Winemaking

The 2013 Grand Vintage is produced using the **traditional method** (méthode traditionnelle), beginning with gentle pressing of hand-picked grapes and meticulous selection of the finest juice fractions. The blend, a cuvée of **Chardonnay and Pinot Noir**, includes **10% fermentation in first-use French oak barriques**, contributing textural and aromatic depth.

A key hallmark of the House of Arras is **extended tirage**—this vintage was matured on lees for **seven years**, yielding a complex, layered profile. A full **malolactic fermentation** was employed to soften acidity and enhance mouthfeel. The wine was **disgorged after ageing** and released with minimal dosage to preserve purity and drive.

Tasting Notes

- **Color:** Sparkling bright yellow-gold with a fine, persistent bead.
- **Aroma:** Intensely aromatic with lemon essence, lychee, oyster shell, and subtle florals.
- **Palate:** Layers of toasted sourdough, roasted almond, lemon curd, and wild mushroom. The structure is taut and poised, framed by crisp natural acidity and fine tannins. The long lees ageing brings a creamy complexity reminiscent of top Champagne cuvées.

Alcohol :12,50 %

Composition: 65% Chardonnay, 35% Pinot Noir

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Did you know?

Ed Carr, House of Arras's founding winemaker, was awarded **"Sparkling Winemaker of the Year" at the International Wine Challenge in 2024**, recognising his groundbreaking work elevating Tasmanian sparkling wine to international prestige. He pioneered the philosophy of **extensive lees ageing in Australia**, often maturing cuvées far beyond commercial norms to develop unrivalled complexity.

Wine Pairing Ideas

- **Oysters with lemon and seaweed butter** - Accentuates the saline and citrus notes of the wine.
- **Lobster thermidor** - Complements the wine's creamy texture and layered brioche notes.
- **Roast chicken with mushroom stuffing** - Echoes the earthy and umami elements found in the wine's palate.
- **Comté or aged Gruyère** - Harmonises with the nutty, toasty complexity of extended lees-aged sparkling.

Robert Parker (RP) : 94 Points (2013)

The 2013 Methode Traditionelle Grand Vintage is fine and compressed, with layers of chalky texture and delicate white spice. The wine doesn't have as much flavor concentration as the 2014 tasted beside it (that is to say, it is more delicate, less robust in that department), but the balance of the wine is impressive. Very good indeed. Creamy mousse offsets the gentle maritime characters, and the effect in the mouth is one of perfume and intricate complexity. 12.5% alcohol.