

House of Arras

Tasmania's cool-climate sparkler with a fine, persistent mousse, balancing citrus brightness, pastry nuance, and coastal freshness for an effortlessly elegant pour–perfect from aperitif to the table.



A by Arras Premium Cuvée 0

Tasmania, Australia

Region and Vineyards

Tasmania is Australia's southern, maritime frontier, where long summer daylight and brisk sea breezes preserve acidity and **elegance**. A by Arras is sourced from select parcels in Pipers River, Derwent Valley, and Tamar Valley along the island's cool coastline. Vineyards are typically trained to vertical shoot positioning to maximise sun exposure while retaining aromatic lift and natural tension—ideal conditions for premium sparkling bases.

These varied mesoclimates bring a spectrum of citrus, apple, and subtle saline notes to the blend. The interplay of cool nights and moderated daytime temperatures ensures slow, even ripening, giving grapes that arrive at the winery with vibrant acidity, moderate potential alcohol, and **fine** flavour definition—key building blocks for traditional-style complexity and longevity in bottle.

Winemaking

A by Arras is a classic trinity of Pinot Noir (48%), Chardonnay (34%), and Pinot Meunier (18%). Crafted using the **transfer method**, it undergoes secondary fermentation in bottle before being transferred under pressure—capturing pristine fruit, a fine mousse, and consistent texture. The wine spends a minimum of three years on lees prior to disgorgement and blending, followed by time in tank and at least six additional months in bottle before release.

This extended maturation cultivates layered autolytic nuances—brioche, nougat, gentle savoury tones—while maintaining a lively, refreshing frame. Key analytical markers underscore the style: alcohol 12.5% abv, pH 3.2, total acidity 6.9 g/L, and residual sugar around **4.2 g/L** for a crisp Brut balance that remains supple and **harmonious**.

Alcohol :12,50 %

Composition: 48% Pinot Noir, 34% Chardonnay, 18% Pinot Meunier

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Tasting Notes

- **Color:** Medium straw with a bright gold hue; very fine, persistent bead.
- **Aroma:** Complex notes of forest floor, nougat, exotic spice, lanolin, lemon oil, and subtle sea spray.
- **Palate:** Opulent yet taut: lychee, butter-sautéed mushroom, natural yoghurt, and fresh oyster, carried by creamy mousse and a long, chalk-saline finish.

Did you know?

Chief winemaker **Ed Carr** has led Arras since 1998 and in 2024 was named IWC Sparkling Winemaker of the Year—the first Australian to receive this honour—affirming Arras as a **standard-bearer** for New World sparkling.

Wine Pairing Ideas

- **Fresh oysters:** Briny delicacy mirrors the wine's saline edge; high acidity refreshes the palate.
- **Tempura prawns:** Fine bubbles and citrus lift cleanse light fry and highlight sweet shellfish notes.
- **Roast chicken with lemon and thyme:** Autolytic brioche tones echo roast flavours; bright acidity sharpens the jus.
- **Triple-cream cheese:** The wine's cut and mousse slice through richness while complementing buttery textures.