



HOUSE OF ARRAS BLANC DE BLANCS NV

A meticulously crafted blend of premium Chardonnay parcels from pristine vineyards throughout Tasmania. An exquisite premium cuvee with the benchmark richness, poise and vibrancy intrinsic to the House of Arras. A sparkling wine that fully expresses the character of Tasmanian Chardonnay, this bottle fermented wine has extensive tirage maturation giving a beautiful balance of vibrant fruit and secondary complexity. A sophisticated style with fantastic poise and energy.

WINEMAKING

Crafted from premium Chardonnay fruit grown throughout the cold climate regions of Tasmania using the House of Arras winemaking techniques built around, 100% malolactic fermentation, the inclusion of a significant proportion of barrel fermented components and extensive tirage maturation. This inaugural release is blended from multiple vintages to ensure consistency of style and quality.

TASTING NOTE

Light yellow gold with a fresh green hue. An ultrafine and persistent bead

Lifted aromas of honeysuckle, white peach and lemon oil which are complemented with the secondary maturation characters reminiscent of fresh pastries and oyster shell.

An elegant yet powerful wine expressing flavours of grapefruit pith, lemon curd, natural yoghurt and fresh sourdough. The silky palate is fully integrated around a precise core giving beautiful poise and persistence. Balance is achieved at a low dosage allowing full expression of the purity of Chardonnay with its' classic citrus and saline characters.

REGION

Tasmania, Pipers River, Derwent Valley, Coal River Valley, Tasmanian East Coast, Tamar Valley

VARIETIES

Chardonnay 90%, Pinot Noir 9% Pinot Meunier 1%

TIRAGE

30 Months

WINEMAKER

Ed Carr

ALCOHOL

12.5%

DOSAGE

8.1g/L

2019

Stonier Chardonnay



The grapes for Stonier Chardonnay were selected from several Stonier long term vineyards, centred near Merricks, Balnarring and Merricks North. With the long history of Stonier on the Mornington Peninsula, most of these vineyards are now in excess of 15 years old, with many more than 25 years old.

The 2019 season got off to a warm start, though a particularly cool February re-synchronised the season somewhat and looked like even delaying vintage. The cool conditions ensured elevated natural acidities in our ripening Chardonnay grapes, which always bodes well for quality. A flurry of warmer days in late February meant vintage started in a hurry and was frantic for the first 3 weeks of March. Cropping slightly higher than average at 6.5 tonnes/ha, all of the fruit from our Stonier Chardonnay vineyards was picked during that time.

The 2019 Stonier Chardonnay was mostly whole bunch pressed and fermented in a mix of French oak barriques and puncheons (10% new), for a total maturation period of 10 months. A small percentage was also matured in tank. With the generous acids of the season, a majority of our Chardonnay batches (65%) were allowed to undergo the acid-softening malo-lactic fermentation, with the remaining portion withheld to preserve the lovely pure regional Chardonnay flavours.

Colour Straw coloured.

Aroma Seductive with ferment artefact and lifted savoury grapefruit, lemongrass and nettle spice.

Palate A generous and complex mouth filling wine with a chalky textural centre honing in to sweeter lemon and grapefruit. This looks and feels like everything we hope for in classic Chardonnay, coiled around a very driven palate with a long finish.

Technical Analysis

Alcohol: 13.5%
pH: 3.30
TA: 7.0 g/L
Residual sugar: Dry
Bottled: January, 2020
Released: May, 2020



Coldstream Hills



2021 Yarra Valley Pinot Noir

Coldstream Hills was established in 1985 by James and Suzanne Halliday and has since grown to become one of Australia's leading and most awarded small wineries. Situated in the picturesque Yarra Valley east of Melbourne, the steep close-planted vineyards of Coldstream Hills have become a signature of the region. So too have its wines, which reflect regional character, consistency, and style.

Sourced from low yielding vineyards in the Lower and Upper Yarra Valley, all fruit is selectively picked prior to its delivery into the winery. The Lower Yarra provides dark cherry notes and structure, the Upper Yarra complements with elegance, spice, and perfume. The wine is made using a variety of handling and fermentation techniques, including the use of whole bunches. Each batch is then matured in seasoned and new oak for eight to nine months, prior to blending and bottling.

Winemaker Comments Andrew Fleming

Vintage conditions: A near perfect season for cool climate varieties in the Yarra. Good winter and spring rainfall replenished the soil profile allowing a good start to the growing season. Spring was generally mild with no frost, flowering occurred during warm, stable conditions which was ideal. The ripening season was generally mild and punctuated with well-timed rainfall. A very even harvest period with gradual ripening and flavour development, vibrant natural acidity, and excellent quality fruit.

Technical Analysis

Harvest Date Feb & March 2021

pH 3.49

Acidity 5.7g/L

Alcohol 13.5%

Residual Sugar 0.1g/L

Bottled February 2022

Peak Drinking Now - 2028

Variety

Pinot Noir

Maturation Matured in seasoned and new (22%) French oak for nine months.

Colour Medium-light cherry crimson

Bouquet Vibrant, ethereal, and perfumed with sour cherry, wild strawberry, raspberry, and blue fruits dominating. Whole bunch spice, subtle French oak, hints of graphite reduction and savouriness enhance the primary fruit notes – a real peacock's tail.

Palate Brimming with sour/dark cherry notes and raspberries, the palate is further enhanced with seamless French oak, fruit spice and savouriness. Very plush with layers of complexity and finishing with fine chalky tannins. An outstanding Pinot Noir vintage. A lot to like here!

WYNNS
COONAWARRA ESTATE



THE ESTATE THAT MADE
COONAWARRA FAMOUS



Wynns Coonawarra Old Vines Shiraz 2019

Shiraz (formerly known as “Hermitage”) is an important part of Coonawarra’s history. The acknowledged reputation of Coonawarra for age worthy wines has largely centred on Cabernet Sauvignon and Cabernet Shiraz blends. However, the very early history (in the 1890s) focused on other varieties – particularly Shiraz.

Today Wynns is privileged to grow Shiraz on many prime locations within Coonawarra. These vineyards have stories to tell and a history of quality. We select the Black Label Shiraz from the oldest of them including the Undoolya vineyard which was planted in 1894.

Wynns ‘Old Vines’ Shiraz is a superb example of Coonawarra’s cool climate style.

Winemaker Comments: Sue Hodder

Variety

100% Coonawarra Shiraz

Wine Analysis

Alcohol 13.4%

pH / Acidity / Residual Sugar pH– 3.60, TA– 6.3, RS dry– 0.4 g/L

Peak Duration

Enjoy on release, or cellar carefully until 2035

Maturation

13 months in new (18%) and seasoned French oak hogsheads (80%) vats (10%) and barriques (5%)

Colour

An intense ruby colour with a youthful purple hue.

Nose

Pristine berry fruits dominate the nose. Initially, the reds fruits are apparent - cranberries and redcurrants but then there is darker fruit more blackcurrant.

Palate

A classic medium-bodied Shiraz palate. Crunchy dark berries with black pepper and some sweeter cinnamon notes.

The 2019 has a lovely texture - fine tannin with lively acidity.

Perfect pairing

Tofu, Coconut and vegetable laksa.

Why?

A Rich, fragrant and complex soup pairs beautifully with our similarly described shiraz.

Both soup and wine finish cleanly on the palate

2021 Cane Cut Semillon

This wine is made from Semillon using the Cane Cut method, where each fruiting cane is detached from the vine. The bunches are left hanging in the autumn breeze until the fruit has dried and concentrated in flavour and sugar.



APPEARANCE

Golden straw with a green tinge.

NOSE

An enticing perfume, super clean, with the delicate Turkish floss, mango ice cream, honeysuckle and dried ocean shells.

PALATE

It seems light and delicate, yet the acidity and sugar power are so beautifully intertwined, they feel refreshing and dance lightly on your tongue. Succulent, while refined, the floral length stimulates a desire for more.

WINEMAKER COMMENTS

The fruiting Semillon canes were cut as they achieved ripeness, restricting their access to water and nutrient. The fruit, hanging in the autumn breeze, dried and shrivelled on the canes, concentrating the sugar, flavour and acidity for approximately four weeks before harvest. Great care was taken to ensure the fruit remained healthy during this period and that precise levels of concentration were achieved. The fruit and juice was macerated for 15 hours in the press prior to extraction. The wine was fermented and matured in French oak.

VINTAGE DESCRIPTION

A year of peculiar weather challenges due to the La Niña season, where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. December and January luckily were very warm and dry, then canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varietals, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

VARIETIES

100% Semillon

HARVESTED

17 March 2021

PRESSING

Destemmed then soaked for 15 hours before pressing juice.

JUICE TURBIDITY

Very clear

FERMENTATION VESSEL

French oak barrique

TIME ON SKINS 15 hours

MATURATION

French oak Barrique
93% 1 – 6 yo, 7% new
5 months

BOTTLED 12 October 2021

TA 8.4g/L PH 3.11

MALIC ACID No MLF conducted

RESIDUAL SUGAR 115 g/L

ALCOHOL 12.0%

VEGAN FRIENDLY Yes

CELLARING

Enjoy Cane Cut's fresh acidity over first 5 years or age beyond this for toffee character development.