

## CLOVER HILL BLANC DE BLANCS 2008

REGION: PIPERS RIVERS, TASMANIA  
VARIETY: CHARDONNAY 100%

The 2008 vintage in Tasmania was warm and mild, producing exceptionally high-quality wines. The Blanc de Blancs was blended from five cuvées from our vineyard, picked over three weeks due to the varied altitude. All parcels were gently whole-bunch-pressed, fermented and underwent partial malolactic fermentation and batonnage in tanks. The wine was aged on lees in bottle for 37 months prior to the first disgorging.

### WINEMAKER COMMENTS

The 2008 Blanc de Blancs is a pale straw colour with a fine, persistent bead and mousse. It displays classic sparkling chardonnay characters of lemon and white peach and a long, elegant palate driven by minerality and natural acidity. The time on lees has added complex oyster shell, honeysuckle and brioche notes. It is drinking beautifully now but has the structure to develop over the next 8-10 years.

#### *Updated Tasting Note: Dec 2023*

The colour has developed to rich golden straw, showing a subtle tinge of green and fine persistent bead. The nose is displaying delicate creamed honey and lemon curd. On the plate lifted notes of creme pastissiere, baked short pastry and hints of seaspray and persistent length.

### WINE ANALYSIS

Dosage: Tasmanian Chardonnay aged in French oak foudres

Acid: 8.1 g/L pH: 3.1

Alcohol by volume: 13.0% VOL

Residual Sugar: 6.9 g/L

Harvested: 16 March — 3 April 2008

Tiraged: 11 February 2009

Disgorged: First disgorged July 2012

Winemaker: Loïc Le Calvez

