

## CLOVER HILL BLANC DE BLANCS CUVÉE EXCEPTIONNELLE 2012

REGION: PIPERS RIVER TASMANIA  
VARIETY: CHARDONNAY 100%

With a warm and dry growing season, the vines emerged from dormancy earlier than usual, allowing the grapes more time to develop. An unusually hot February further allowed for the fully formed grapes to develop rich and ripe flavours. This quick ripening resulted in full flavoured fruit that still retained its naturally bright acidity. Excited by what was observed, the chardonnay blocks were inspected and only the finest parcels were selected for the Blanc de Blancs.

These parcels were gently whole-bunch-pressed, fermented and underwent partial malolactic fermentation. Post-fermentation the tanks were held on their lees and were regularly battonaged. Once tiraged, the wine was aged on lees in bottle for a minimum of five and a half years prior to the first disgorging.

### WINEMAKER COMMENTS

The 2012 Blanc de Blancs is a pale straw colour with a fine, persistent bead and mousse. The wine displays aromas of fresh melon that are underpinned by toasty notes and sweet cinnamon. The palate is bold and rich with flavours of fresh citric fruit with a persistent soft minerality that lingers on the finish.

Drinking beautifully now, but also will reward greatly if left to develop over the next 5-10 years.

*Updated Tasting Note: Dec 2023*

The colour is still showing intense, pale straw with a fine persistent bead. The nose has delightful, lifted briny honey and hints of eucalyptus blossom. The palate has developed lovely toasted honey cake characters and rich spiced peel. With fantastic persistence and texture. This wine is still extremely youthful and will age gracefully for years to come.

### WINE ANALYSIS

Acid: 8.2 g/L

pH: 3.24

Harvested: April 2012

Time on lees: Minimum 69 months

Disgorge Date: September 2018

Alcohol by volume: 12.5%

Residual Sugar: 8.0 g/L

