

CLOVER HILL BRUT ROSÉ 2013 CUVÉE EXCEPTIONNELLE

REGION: PIPERS RIVER, TASMANIA
VARIETY: PINOT NOIR

The Clover Hill Brut Rosé is sourced entirely from the Clover Hill vineyard in the Pipers River region of north-east Tasmania, an area becoming acknowledged as the premier location for cool-climate sparkling wine in Australia.

This limited release, Clover Hill Brut Rosé is crafted via extended skin contact of pinot noir to extract a soft, pink colour and reveal a highly expressive bouquet of rose petals and red strawberries. Clover Hill Brut Rosé 2013 is crafted according to traditional methods. Fermented in its bottle, this wine is aged on yeast lees for at least 32 months, ensuring the complexity and intensity that is the hallmark of Clover Hill.

WINEMAKER COMMENTS

An exquisite sparkling wine that has a fine persistent bead and a mouth-coating mousse. The wine displays rich flavours of strawberry and brioche with hints of floral notes. A fine, crisp and textural sparkling wine, it has a superb dosage balance and persistence.

This wine is an excellent aperitif, but will also work well with light fish and meat dishes.

Updated Tasting Note: Dec 2023

This rosé has started to develop a rich rose gold hue, with beads still fine and persistent. It is expressing characters of dried cranberry, raspberry blossom, and quince paste. The palate is developing savoury macerated strawberry and fruit leather with a hint of smoky flint.

This rose is one to drink now. The savoury notes make it an ideal match for game meats.

WINE ANALYSIS

Acid: 7.9 g/L pH: 3.2

Harvested: March - April 2013

Time on Lees: 28 Months

Disgorge Date: April 2016

Winemakers: Robert Heywood & Peter War

Alcohol by volume: 13.0%

Residual Sugar: 8.5 g/L

