

CLOVER HILL BRUT ROSÉ 2014 CUVÉE EXCEPTIONNELLE

REGION: PIPERS RIVER TASMANIA
VARIETY: PINOT NOIR 100%

The Clover Hill Brut Rosé is sourced solely from the Clover Hill vineyard in the Pipers River region of North-Eastern 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. The Clover Hill 2014 Vintage Brut Rosé is crafted according to traditional methods. Fermented in the bottle, this wine is aged on yeast lees for at least 46 months, ensuring the complexity and intensity that is the hallmark of Clover Hill Wines.

WINEMAKER COMMENTS

An exquisite sparkling wine with a soft salmon blush, has a fine persistent bead and mouth-filling mousse. The wine displays rich flavours of strawberry and citrus with hints of brioche. 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

Interestingly, although it is more common to characterise the colour of roses as a salmon blush, the hue of this wine has evolved into a blush reminiscent of ocean trout, adorned with a subtle coppery tinge. On the nose, one can discern restrained notes of dark cherry and confectionery strawberry. The palate offers delightful hints of dehydrated raspberry, complemented by candied orange. The finish is adorned with very fine, drying tannins.

This rose is currently at its peak, and in the coming year or two, it is poised to develop more savoury characteristics.

WINE ANALYSIS

Acid: 7.9 g/L pH: 3.04 Alcohol by volume: 12.5%
Residual Sugar: 8.5 g/L
Harvested: March – April 2014
Time on lees: 46 months Disgorge
Date: October 2018
Winemakers: Robert Heywood & Peter Warr

