

## CLOVER HILL VINTAGE BRUT 2011

REGION: PIPERS RIVER, TASMANIA  
VARIETY: 50% CHARDONNAY, 40% PINOT NOIR, 10% PINOT MEUNIER

Clover Hill sparkling wine is sourced from pre-eminent vineyards in Tasmania, an area becoming acknowledged as the premier location for cool-climate sparkling wine in Australia. Made from 100% chardonnay, Clover Hill's first vintage was in 1991. Since 1994, the blend has evolved to include all three classic sparkling grapes, with pinot noir and pinot meunier added to the mix.

Clover Hill is created using traditional methods. Furthermore, portions of this wine have been aged in small-format French oak foudres and barriques to highlight the complexity that can be produced from a sparkling house of this calibre.

### WINEMAKER COMMENTS

This wine has a lovely golden hue brought to the fore by the increased proportion of pinot in this blend. It shows a delicate bead with a persistent mousse. On the nose, it displays citrus and red berries, with a hint of toasted bread from its time on lees. The palate is delicate and creamy but driven by natural acidity from a cool and extended growing season in Tasmania.

Delicate, with superb length, this wine will drink well now and age for up to ten years.

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

The colour has developed into a rich golden yellow and still shows a persistent, delicate bead. On the nose, we now see meadow honey, orange citrus, hints of red currant and raspberry leaf. The palate is soft and creamy with notes of clementine and the telltale hints of smoky pork fat that come with aging pinot noir and meunier.

### WINE ANALYSIS

Acid: 8.1

pH: 3.26

Harvested: April-May 2011

Time on lees: 48 months +

Alcohol by volume: 12.0

Residual Sugar: 6.0

