

CLOVER HILL VINTAGE BRUT 2012

REGION: PIPERS RIVER, TASMANIA VARIETY: 65% CHARDONNAY, 29% PINOT NOIR, 6% 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. Clover Hill's first vintage was in 1991, which solely comprised chardonnay. Since 1994, the blend has evolved to include all three classic sparkling grapes, with pinot noir and pinot meunier added to attain the iconic style.

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 achieved by a sparkling house of this calibre.

WINEMAKER COMMENTS

With light straw colour indictive of a chardonnay, this refined wine has developed a golden hue during its 3 years on tirage. In addition to its colour, this time has also resulted in a delicate bead with a persistant mousse. On the nose, it displays citrus and red berries, with a hint of toasted brioche. The palate is delicate and creamy, but driven by a 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.

WINE ANALYSIS

Acid: 8.3 g/L pH: 3.27

Alcohol: 11.9 % Residual Sugar: 7.5 g/L

Harvested: April 2012 Time on lees: 36months +

Disgorge Date: September 2015

WINEMAKERS

Robert Heywood & Peter Warr



