

# CLOVER HILL



## 1999 Clover Hill Blanc de Blanc

Region: Pipers River, Tasmania 100%  
Variety: Chardonnay 100%  
Aging: Minimum three years on lees and aging on cork for a min. of 6 months



Clover Hill was first released in 1991 from 100% Chardonnay as a Blanc de Blanc style. The 1999 vintage produced elegant Chardonnay fruit from Tasmania to celebrate the first official release of a Clover Hill Blanc de Blanc style. A limited release this exquisite sparkling wine blended from six cuvee's and matured on yeast lees for 4 years displays an enticing bouquet of cashews, delicate fruits, a lively persistent bead and exceptional length.

### Winemaker Comments

**Colour:** Vibrant golden champagne in colour with a persistent fine bead and gentle foaming mousse.

**Nose:** An assortment of cashews, orange blossom, yeast, honey and hints of lime and developed toast characters.

**Palate:** Medium bodied, soft quite rich with layers of toasted nuts and elegant integration of citrus, honey and bread dough flavours; a supreme sparkling with a crisp palate, exceptional length and lasting flavours.

### Serving and cellaring suggestions:

Drinking beautifully now but with the structure and balance to develop further richness and complexity over the next 8-10 years. Serve with fresh shellfish or an almond dessert.

### Wine Analysis

**Acid:** 7.8 g/L **pH:** 3.37

**Residual Sugar:** 7.8 g/L

**Ageing:** 5 years

**Alcohol by volume:** 13%

**Harvested:** March 1999

**Bottled:** Disgorged with an addition of reserve wine Liqueur

**Dosage:** The dosage is prepared from Clover Hill base wines, aged for 2-3 years in oak foudres