

Clover Hill

2015 Vintage Brut



Tasting Notes:

With a distinct golden hue attributed by yeast development in bottle from over 5 years on lees and the blending of Chardonnay, Pinot Noir and Pinot Meunier. This wine displays exquisite nutty and toasted notes on the nose with a hint of seaspray and oyster shell. On the palate, it delivers a seamless crisp acid line with a creamy layered palate indicative to the cool climate of the Pipers River Region of Tasmania.

Production Notes:

66% Chardonnay, 32% Pinot Noir, 2% Pinot Meunier.

Residual Sugar: 10 g/L. 12.5% ABV.

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 caliber. Disgorged September 2018.

About Clover Hill:

Established in the 1980s, Clover Hill is one of Australia's very few premium sparkling houses solely producing sparkling wines in the traditional method. Northeast sites, close to Bass Strait, are subject to strong maritime influences. Hillside slopes in the Tamar Valley offer vines some protection from prevailing westerly winds, promoting warm, settled and relatively dry growing conditions.

Cellaring:

Drink now or cellar for many years.