

# Clover Hill

## Cuvée Exceptionnelle Blanc de Blancs 2015



### Tasting Notes:

A golden straw appearance with a fine, persistent bead and delicate mousse. The wine displays aromas of brioche and honey with a hint of toasted hazelnuts. The palate is creamy with a textural mid-palate and exhibits flavours of preserved citrus and lemon curd.

### Production Notes:

100% Chardonnay

RS 7.5 g/L

The fruit was gently whole-bunch-pressed, fermented and underwent malolactic fermentation. Post-fermentation the tanks were held on their lees and were regularly battonaged. Once tiraged, the wine was aged on lees in bottle for a minimum of five years prior to the first disgorging (2020).

### 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.