

# Clover Hill

## Vintage Riche 2016



### Cellaring:

Drink now or cellar for  
10+ years

### Tasting Notes:

With a hint of bronze and yellow, representing the blend of both white and red grape varieties, this refined wine has developed a golden hue from nearly four years on tirage. In addition to its color, this time has also resulted in a delicate bead with a persistent mousse. On the nose, it displays citrus and red berries, with a hint of toasted brioche. The palate has a lovely rounded structure due to the increased dosage. Creamy and moreish, this wine draws focus from its increased sweetness but is still driven by the natural acidity of Tasmanian sparkling.

### Production Notes:

61% Chardonnay, 33% Pinot Noir, 6% Pinot Meunier  
RS 17.9 g/L

Clover Hill Vintage Riche is a new addition to the Clover Hill portfolio. Released on limited availability this sparkling wine demonstrates the essence of the cool climate of Tasmania in a style unique to the region. This wine is crafted with traditional winemaking methods, with portions aged in small-format French oak foudres and barriques to highlight the complexity that can be achieved in Tasmania.

### 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.