

## CLOVER HILL BLANC DE BLANCS 2010 CUVÉE EXCEPTIONNELLE

REGION: PIPERS RIVER TASMANIA  
VARIETY: CHARDONNAY 100%

From time to time, the blessing of virtually perfect climatic conditions can produce an exceptional vintage. The first of these was in 1999, when abundant winter and spring rainfall was followed by a warm, mild, yet sunny, ripening season. The fruit from this vintage was so outstanding, a small number of chardonnay parcels from the Clover Hill Vineyard were reserved to create the Cuvée Exceptionnelle Blanc de Blancs.

The 2010 vintage in Northern Tasmania presented some weather challenges, however, when harvested at the appropriate windows of opportunity, the grapes reached ideal ripeness for vibrant sparkling wines. The Blanc de Blancs is a selection of exceptional parcels of chardonnay from our own vineyard.

All parcels were gently whole-bunch-pressed, fermented and underwent partial malolactic fermentation and batonnage in tanks. The wine was aged on lees in bottle for a minimum of 36 months prior to the first disgorging.

### TASTING NOTES

The 2010 Blanc de Blancs is a pale straw colour with a fine, persistent bead and mousse. It displays rich, toasty characters as well as classic lime and blossom. The palate is long, driven by natural acidity and balanced with dosage softness. The extended time on lees provides beautifully complex notes of fresh bread and brioche. This wine can be enjoyed now but will reward greatly if left to develop over the next 8-10 years.

### KEY ACCOLADES

- **Silver Medal** – 2015 Australian Sparkling Wine Show
- 95 points & **Runner up Blanc de Blancs of the year** – Australian Sparkling Report - Tyson Stelzer
- 95 points – Wine Business Magazine
- 95 points – Australian Wine Companion

### WINE ANALYSIS

Acid: 8.6 g/L	pH: 3.29	Harvested: Late March – April 2010
Alcohol by volume: 12.6%		Time on lees: Minimum 36 months
Residual Sugar: 5.5 g/L		Disgorge Date: September 2014

