



CLOVER HILL BRUT ROSÉ 2008

REGION: PIPERS RIVER, TASMANIA
VARIETY: PINOT NOIR 87%, PINOT MEUNIER 13%

The Clover Hill Brut Rosé is sourced entirely from the Clover Hill vineyard in the Pipers River region of north-east Tasmania; an area becoming acknowledged as the premier location for cool-climate sparkling wine in Australia.

A limited release, Clover Hill Brut Rosé is crafted via controlled maceration of pinot noir grapes to extract a soft, pink colour and reveal a highly expressive bouquet of rose petal and red strawberries. A small amount of Pinot Meunier was blended in prior to bottling to add fragrance and mid-palate weight.

Clover Hill Brut Rosé 2008 is crafted according to traditional methods. Fermented in its bottle, this wine is aged on yeast lees for at least 3 years, ensuring the complexity and intensity that is the hallmark of Clover Hill.

WINEMAKER COMMENTS

An attractive salmon pink colour, this exquisite sparkling wine has fine persistent bead and a gentle foaming mousse. Precise and crisp, it reveals layers of lifted redcurrant, ripe strawberry, spice and rose petal characteristics. An elegant sparkling wine with an extraordinary depth of flavours and superb length.

This wine is an excellent aperitif, but will also work well with light meat dishes such as pate, smoked fish and veal.

WINE ANALYSIS

Dosage: The dosage is prepared from a selection of the base wines, aged in oak foudres.

Acid: 7.9 g/L, pH: 3.30

Alcohol by volume: 13.0% VOL

Residual Sugar: 6.5 g/L

Harvested: April 2008

Winemakers: Robert Heywood

