



## CLOVER HILL TASMANIAN CUVÉE

---

REGION: TASMANIA  
VARIETY: CHARDONNAY 56%, PINOT NOIR 37%, PINOT MEUNIER 7%

---

The Clover Hill Tasmanian Cuvée is made entirely from grapes sourced from Clover Hill's own vineyards in Tasmania. It has been blended to create a classic Tasmanian sparkling wine, a region that is increasingly being known for producing world class cool-climate wines.

The 2012 release is the first Tasmanian Cuvée. It is based on Pipers River fruit from the 2008, 2007 & 2006 vintages, and uses all three classic sparkling varieties.

Clover Hill Tasmanian Cuvée is crafted according to traditional methods. Fermented in its bottle, this wine is aged on yeast lees for at least two years, ensuring the vivacity and intensity that is the hallmark of Clover Hill.

### WINEMAKER COMMENTS

---

A soft, pale lemon colour, this exquisite sparkling wine has lively, persistent bead and gentle, creamy mousse. It has attractive, zesty lemon and citrus flavours complemented by ripe melon and white peach flavours. The palate has a long acid line and soft, aged almond kernel and breadcrust characters to add fullness. An elegant sparkling wine displaying the hallmarks of Tasmanian sparkling: ripe fruit flavours and fresh, crisp acid.

### WINE ANALYSIS

---

Dosage: 16 mL per bottle

Acid: 8.1 g/L, pH: 3.2

Alcohol by volume: 12.5% VOL

Residual Sugar: 10.4 g/L

Harvested: A blend of the 2008, 2007 & 2006 vintages

Winemaker: Robert Heywood

