



## CLOVER HILL VINTAGE BRUT 2008

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

Clover Hill sparkling wine is sourced from pre-eminent vineyards in Tasmania, an area becoming acknowledged as the premier location for cool-climate sparkling wine in Australia. Made from 100% chardonnay, Clover Hill's first vintage was in 1991. Since 1994, the blend has evolved to include all three classic sparkling grapes, with pinot noir and pinot meunier added to the mix.

The 2008 vintage in Tasmania was warm and mild, producing exceptionally high-quality wines. All the grapes were gently whole-bunch-pressed, fermented in separate batches and underwent partial malolactic fermentation and batonnage in tank.

Clover Hill 2008 is crafted according to traditional methods. It is matured on lees in its bottle for a minimum 3 years. It contains components of selected reserve wines aged in French oak foudres and barrels to ensure the unique personality that is the Clover Hill house style.

### WINEMAKER COMMENTS

It has an attractive pale straw colour with a green hue. The wine is showing a fine bead and persistent mousse. The bouquet displays complex layers of lemon, ripe apples and honey, with toasty, nutty yeast characters derived from time on lees and the aged reserve wine. An elegant wine with superb length, it will continue to improve under cork for up to 10 years.

### WINE ANALYSIS

Dosage: Tasmanian chardonnay aged in French oak foudres

Acid: 8.1 g/L, pH: 3.18

Alcohol by volume: 12.5% VOL

Residual Sugar: 6.1 g/L

Harvested: 11 March—24 April 2008

Tiraged: February 2009

Disgorged: First disgorged July 2012

Winemakers: Robert Heywood





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### REVIEWS

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#### Best Sparkling

**Sydney Morning Herald** (17/01/2012)

“A full-flavoured, mature Tasmanian bubbly loaded with pinot personality and toasty-breaded lees-aged complexity. Its mouth-filling flavour leaves the palate clean and dry, with a slight grip, and the mellow developed characters are those of a wine at optimum maturity. 91/100

Food: Mushroom vol au vents”

- **Huon Hooke**

#### Top Shelf

**Frost on the Vine** (16/12/2011)

“One of my favourite Aussie bubbly, this fine Tasmanian drop shows lemon, apples and honey on the nose, toasty and nutty characters from lees maturation and a long, persistent finish. Enjoy now by itself or with roast chicken or pan-fried reef fish, or cellar for a further five years or more if you enjoy bottle-aged sparklers. It's in most fine wine outlets.”

- **Mike Frost**

