CLOVER HILL CUVÉE PRESTIGE
LATE DISGORGED BLANC DE BLANCS 2008

REGION: PIPERS RIVERS, TASMANIA
VARIETY: CHARDONNAY 100%



This limited-release 2008 Late Disgorged Blanc de Blancs is the epitome of Clover Hill's signature house style - a true combination of passion and patience.

The 2008 vintage in Tasmania was cool and mild, resulting in moderate to high yields with low disease pressure and great natural acid retention. The cool season provided a long growing season which produced exceptionally high-quality sparkling base wine.

The 2008 Blanc de Blancs was harvested from "A block" Chardonnay, this block with its close plantings, fertile soils and north eastern facing slopes produces exceptional cuvees. The fruit was hand-picked, whole-bunch-pressed, fermented and underwent partial malolactic fermentation and battonaged in tanks. The wine was aged on lees in bottle for over 10 years prior to disgorging.

WINEMAKER COMMENTS

A vibrant rich straw colour with a persistent fine bead is a precursor to the refined and gentle foaming mousse. The wine displays an assortment of fresh lemon curd and brioche, developed almond and toasty characters.

Drinking beautifully now as it has evolved elegantly due to its extended time on lees and cork, this wine will continue its magnificent progression for years to come.

WINE ANALYSIS

Dosage: Tasmanian Chardonnay aged in French oak foudres
Acid: 9.0 g/L pH: 3.13
Residual Sugar: 6.0 g/L
Tiraged: February 2009
Alcohol by volume: 13.0%
Harvested: March—April 2008
Disgorged: December 2019