SIX STAR WINERY
RATED IN TYSON STELZER'S 2017
SPARKLING HALL OF HONOUR

CLOVER HILL
TASMANIA

CUVÉE PRESTIGE
LATE DISGORGED BLANC DE BLANCS 2010



Discover the elegance of Clover Hill, a world-class Tasmanian producer of méthode traditionnelle sparkling wines, celebrated for finesse and uncompromising quality.

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

COLOUR / MOUTHFEEL
A rich golden hue, with a fine bead and mouth filling mousse are all hallmarks of a wine that has seen over 10 years aging on lees in this bottle.

AROMA / PALATE
An array of lemon curd and toasted nut coupled with brioche and a saline minerality are seen on the palate. This wine has layers of texture and complexity that deliver a true representation of the Northern Tasmanian terroir, showing the class that the house of Clover Hill is renowned for.

AGEING
The extended time on lees has provided this wine the ability to age with elegance and refinement, showing the the purity that Chardonnay is capable of delivering.

VARIETAL
Chardonnay 100%

WINEMAKING
Harvested: Mar–Apr 2010
Time on lees: 10 years
Tiraged: Mar 2010
Disgorged: Nov 2021

REGION
Estate-Grown in Pipers River, Northeast Tasmania

ANALYSIS
Acid: 8.8 g/L pH: 3.12
Alc: 12.5%
Residual Sugar: 4.9 g/L

The 2010 vintage in Tasmania was cool and a high rainfall growing season resulted in moderate to high yields with great natural acid retention. The cooler summer period allowed for a long growing season, producing an exceptionally high-quality sparkling base wine. Harvested from "A block" Chardonnay with its close plantings, fertile soils and north eastern facing slopes, 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.

ACCOLADE HIGHLIGHTS (Previous Vintage)

[2008 Vintage]
- **96 points** -2021 Halliday Wine Companion
- **96 points** -2020 Halliday Wine Companion

A review by Tyson Stelzer "*Ten years on lees has built grand complexity here, leading out with preserved lemon, toast and spice, though the finish lacks focus and poise, marked by notes of sautéed mushroom and a suggestion of oxidative development. The cool energy inherent in the 2008 vintage in Tasmania (as it was in Champagne) defines a finish of tension and endurance, well massaged by the creamy, buttery softness of long lees age.*