CLOVER HILL BLANC DE BLANCS
CUVÉE EXCEPTIONNELLE 2016

REGION: PIPERS RIVER TASMANIA
VARIETY: CHARDONNAY 100%

From time to time, the blessing of virtually perfect climatic conditions can produce an exceptional vintage. The first of these was in 1999 when abundant winter and spring rainfall was followed by a mild yet sunny, ripening season. The fruit from this vintage was so outstanding a single chardonnay parcel from the Clover Hill Vineyard was reserved to create the Cuvée Exceptionnelle Blanc de Blancs. Today when we have an exceptionally high-quality chardonnay vintage, we draw on this experience to create the Clover Hill Blanc de Blancs.

Arguably one of the best seasons in the past decade. High winter rainfall allowed for great soil moisture within the profile, this coupled with a warm flowering delivered a very well-balanced canopy with great yields. A relatively mild growing season minimised stress on the vines which delivered pristine fruit with high natural acid levels and lovely delicate varietal character.

The fruit was gently whole-bunch-pressed only taking the free portion for this wine. An extended cool primary fermentation occurred followed by malolactic fermentation allowing the true minerality of the Pipers River vineyard to shine through. Post-fermentation the tanks were held on their lees and were regularly battonaged to build texture and complexity into the mid palate. When assessing the purity of fruit and complexity of the base wine, no additional blending of aged reserve base was required.

Once tiraged, the wine was aged on lees in bottle for close to 5 years prior to the first disgorging.



TASTING NOTES

The 2016 Clover Hill Blanc de Blancs has a lovely delicate golden hue and displays brioche and lemon curd on the nose with mineral undertones. It delivers a complex and layered palate with zesty natural acidy and a mousse of volume and intensity.

The dosage liqueur is comprised of mixed varietal aged Cuvees from our multi vintage large format French oak foudre. At disgorging an 18 ml dose is added to balance the natural acidity of the base wine and add texture and layers to the palate.

WINE ANALYSIS

Acid: 9.6 g/L pH: 2.95
Residual Sugar: 7.5 g/L
Time on lees: 56 months
Alcohol by volume: 11.5%
Harvested: April 2016
Disgorge Date: Oct 21