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

CLOVER HILL
TASMANIA

VINTAGE BRUT 2017



Est. in 1986, Clover Hill is a single vineyard at Lebrina, in Tasmania's Pipers River region; a world-class sparkling house and Tasmania's only winery dedicated exclusively to méthode traditionnelle production.

Clover Hill is an exceptional site in Piper's River, Australia's coolest viticultural climate and best sparkling wine region. Cradled in natural amphitheater opening to the ocean, with very cool maritime and continental influence of Bass Strait and Mount Arthur. Vineyard blocks sit between 170-270m above sea level on fertile, iron-rich soils, with NS and EW row orientations for optimal sun exposure, frost mitigation, and dry-grown viticulture.

Originally planted only to Chardonnay, 1999 was first release of the Vintage Brut as a trinity blend of Chardonnay, Pinot Noir, and Pinot Meunier. Chardonnay providing minerality, tension, and elegance. Pinot Noir contributing structure and longevity. Pinot Meunier adding body and harmony to our assemblages.

COLOUR
A rich, golden hue derived from four years of lees development in bottle.

SENSORY
Aromas of seaspray, brioche, and oystershell minerality; followed on the finely-tuned palate with creamy mousse, lemony acidity, warm, savoury-umami lees, spicy, French oak complexity, and excellent persistence.

AGEING
With four years on lees, it shows outstanding development and enough tension to repay cellaring for up to 10 years.

VARIETAL
Chardonnay 64%
Pinot Noir 31%
Pinot Meunier 5%

WINEMAKING
Méthode traditionnelle
Harvest:March 28-April 27
Time on lees: 4 years
Disgorge Date: April 2022

REGION
Estate-grown in Pipers River, Northeast Tasmania

ANALYSIS
Acid: 9.3 g/L pH: 3.04
Alcohol by volume: 12.2%
Residual Sugar: 6.2 g/L

The 2017 Vintage Brut is crafted using méthode traditionnelle, with various parcels aged in French oak small-format barriques and large-format foudre to reflect the complexity that can be achieved with time and patience.