



CLOVER HILL TASMANIAN CUVÉE ROSÉ NV

REGION: TASMANIA

VARIETY: 54% CHARDONNAY, 43% PINOT NOIR, 3% PINOT MEUNIER

The Tasmanian cuvées, or blends, are an expression of Tasmania, a region that is renowned for producing pre-eminent cool-climate sparklings. These special cuvées comprise the finest parcels of Tasmanian fruit, from select vintages, skillfully blended to best represent the region and capture the vivacity and intensity that is the Clover Hill House style.

The Clover Hill Tasmanian Cuvée NV Rosé is made from grapes sourced from Clover Hill's vineyards in Tasmania. Expressing the freshness and vibrancy for which the apple isle is renowned, this rosé offers elegance and refinement. The winemakers used classic techniques, such as delicate grape handling, followed by cool temperature alcoholic fermentation, and then a partial malolactic fermentation to soften the natural acidity of the grapes.

Clover Hill Tasmanian Cuvée NV Rosé is crafted according to traditional methods. Fermented in the bottle, this wine is aged on yeast lees for a minimum of two years which, in addition to a careful dosage of Tasmanian pinot noir, ensures the premium quality that is the hallmark of Clover Hill.

WINEMAKER COMMENTS

A delicate salmon pink colour, this wine has a soft and creamy mousse. Attractive stewed strawberry and dark cherry notes marry perfectly with the wine's fresh brioche characters. The wine is well structured, with sweet red berries and cream enveloping the palate. A fresh and vibrant wine, it will be best enjoyed young, but will also reward a few years in the cellar.

KEY FEATURES

- **TROPHY & Blue Gold** – 2017 Sydney Int' Wine Competition (Top 100)
- **Gold Medal** – 2017 Champagne & Sparkling World Championships
- **Gold Medal** – 2017 Royal Queensland Food & Wine Competition
- **Silver Medal** – 2017 Melbourne Int' Wine Competition
- 94 points – 2017 James Halliday Wine Companion
- 92 Points – Wine Business Magazine Tyson Stelzer
- 91 Points – 2017 Australian Sparkling Report Tyson Stelzer
- 91 Points and "Top Ranked" – Huon Hooke

WINE ANALYSIS

Acid: 8.6 g/L pH: 3.17

Base Vintage: 2013

Alcohol by volume: 12.5%

Winemakers: Robert Heywood & Peter Warr

Residual Sugar: 7.5 g/L

