



## CLOVER HILL 2006

REGION: PIPERS RIVER, TASMANIA  
VARIETY: CHARDONNAY 57%, PINOT NOIR 36%, PINOT MEUNIER 7%

Clover Hill sparkling wine is sourced from pre-eminent vineyards in Tasmania, an area becoming acknowledged as the premier location for cool climate sparkling wine in Australia. Made from 100% chardonnay, Clover Hill's first vintage was in 1991. Since 1994, the blend has evolved to include all three classic sparkling grapes, with pinot noir and pinot meunier added to the mix.

The 2006 vintage in Tasmania was warm and mild, producing exceptionally high quality wines. Vintage was a month earlier than usual at the Clover Hill site. All the grapes were gently whole-bunch-pressed, fermented in separate batches and underwent partial malolactic fermentation and batonnage in tank.

Clover Hill 2006 is crafted according to traditional methods. It is matured on lees in its bottle for a minimum three years. It contains components of selected reserve wines aged in French oak foudres and barrels to ensure the unique personality that is the Clover Hill house style.

### WINEMAKER COMMENTS

It has an attractive pale straw colour with a green hue. The wine is showing a persistent, fine bead and gentle, foaming mousse. The bouquet displays complex layers of lemon, white peach and honey, with toasty yeast characters derived from time on lees and the aged reserve wine. An elegant wine with superb length, it will continue to improve under cork for up to 10 years.

### WINE ANALYSIS

**Dosage:** Tasmanian chardonnay aged in French oak foudres

**Acid:** 7.7 g/L, pH: 3.17

**Alcohol by volume:** 13.0% VOL

**Residual Sugar:** 7.4 g/L

**Harvested:** 7 March—10 April 2006

**Tiraged:** January 2007

**Disgorged:** First disgorged August 2010

**Winemakers:** Loïc Le Calvez and Karina Dambergs





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### REVIEWS

#### 94 RATING - Top Bottles

**Courier Mail** (10/12/2010)

“This consistent Tasmanian bubbly is one of my Australian favourites. Enjoy its complex lemon, honey and yeasty characters and crisp finish by itself or with some smoked salmon (Tasmanian if you can). It’ll also mature well in the bottle.”

- **Mike Frost**

#### 92 RATING

**Australian Doctor** (10/12/2010)

“Who said Australians can’t make top-drawer fizz? Cool-climate, premium Tasmanian fruit and a classy winemaking outfit have combined to produce a winner.”

- **Dr Peter Hay**

**winingpom.com** (08/12/2010)

“Clover Hill 2006 is poised with baked apple and croissant dough. Lovely beat, with notes of nougat and honey. Great structure and length.”

- **Patrick Haddock**

**taste.com.au** (01/12/2010)

“Clover Hill 2006, \$48; unanimous choice. A developed, complex style with nougat, toast and yeasty flavours on a beautifully textured, harmonious and balanced palate with lively acid providing freshness and real finesse.”

- **Graeme Phillips**





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### A glorious wine of rare dimension

**Canberra Times** (08/12/2010)

“I am sentimentally attached to this wine. I always associate it with lazy summer evenings by the beach. So with the warmer weather well and truly here, I was thrilled to try the newest vintage. As usual, it is sublime, fine and crisp to finish, it has crunchy green apple fruits and delicious creamy brioche body. Irresistible.”

- **Fergus McGhie**

