

Clover Hill

Pyrenees Methode Traditionnelle

Multi Vintage (MV)



Tasting Notes:

Displays a light straw hue, aromas of brioche and citrus which are complemented by a rich and vibrant palate. Honeyed lemon and undertones of strawberry fill the palate which is driven by natural crisp acidity.

Production Notes:

68% Chardonnay, 27% Pinot Noir, 5% Pinot Meunier.

Residual Sugar: 5.5 g/L

The Clover Hill Pyrenees MV is an expression of place, house style, and consistency. Blending 60% current vintage + 40% past three vintages in harmony for outstanding, consistent cuvee releases. They use four reserve wines – on yeast lees in tank and bottle combined with reserves in oak – large format oak – Foudre and stainless steel. Holding the reserve on yeast lees enhances freshness and vibrancy with the benefit of reducing the use of preservatives (SO₂). The oaked components enhance and contribute both viscosity and mouthfeel to the wines.

About Clover Hill:

Established in the 1980s, Clover Hill is one of Australia's very few premium sparkling houses solely producing sparkling wines in the traditional method. Northeast sites, close to Bass Strait, are subject to strong maritime influences. Hillside slopes in the Tamar Valley offer vines some protection from prevailing westerly winds, promoting warm, settled and relatively dry growing conditions. Clover Hill has now expanded their production to include vineyards in the Pyrenees ranges in Western Victoria.

About Pyrenees:

- The Pyrenees ranges are at the southern end of The Great Dividing Range, with a wine history dating back to 1858.
- The inland location gives rise to low midsummer relative humidity and to substantial diurnal temperature ranges in spring and early summer. Sunshine hours are generous but growing season rainfall is limited.