

Clover Hill

Rosé Methode Traditionnelle Multi Vintage (MV)



Tasting Notes:

A delicate salmon hue in the glass with a fine persistent bead. On the nose cherry and rosewater are complimented by red apple and sweet brioche. The palate is rich and creamy, delivering lovely red fruits with a natural acid drive to deliver a balanced extended finish.

Production Notes:

66% Chardonnay, 29% Pinot Noir, 5% Pinot Meunier.

Residual Sugar: 6.1 g/L.

The Clover Hill Pyrenees Rosé MV is an expression of place, house style, and consistency. Blending 60% of the current vintage with 40% of the prior three vintages into harmony for outstanding, consistent cuvees. 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.