



# CLEARVIEW

ESTATE WINERY

## Coastal Chardonnay

Our fruity chardonnay, balanced with a touch of oak is hugely popular and an ideal anytime wine. Partial barrel fermentation offers complexity, delivering a characteristic purity underpinned by natural acidity. Oyster shell aromatics give way to a white peach and pear flavour profile.

*"Elegant, partly barrel-fermented style, grown at Te Awanga. Fresh and finely poised, with strong, ripe, citrusy flavours and considerable complexity. 4 stars"*  
- Michael Cooper of Winestate 2016

### ACCOLADES

92 points Cameron Douglas  
Master Sommelier 2016  
4.5 Stars Wine Orbit 2016  
4 Stars Raymond Chan 2016  
4 Stars Winestate 2016  
Bronze Royal Easter Show 2016

### WINEMAKING NOTES

The maritime influence of our Te Awanga vineyards has once again produced exceptional fruit of enviable intensity. The ripe grapes from our coastal vineyards were gently pressed, settled until clear, then fermented in predominantly stainless steel tanks with a percentage of oak fermentation. The wine was bottled early to capture its tropical fruit characters. Stirring of the lees was undertaken and malolactic fermentation was used to create additional complexity, softness and texture.

### FOOD SUGGESTION

Fish, chicken or veal. Enjoy chilled with garlic clams and spaghetti.

### TECHNICAL NOTES

<i>Vintage</i>	2015	<i>Alc/vol</i>	13.5%
<i>Region</i>	Hawke's Bay	<i>TA</i>	7.1
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	3g/L
		<i>p/H</i>	3.33

