



CLEARVIEW

ESTATE WINERY

Haumoana Pinot Gris

To produce our first Pinot Gris, grapes were sourced from the gravel banks of the Tuki Tuki River in neighbouring Haumoana.



WINEMAKING NOTES

The grapes were hand picked and gently whole bunch pressed. The juice was chilled and settled until bright before racking. Aromatic yeast strains were used to inoculate the juice immediately after racking off juice lees. The ferment was run cooler at 10-12°C then stopped early to retain fruit aromas and to have some residual sugar that gives a luscious round finish. The wine was handled very gently through to bottling to capture some of its natural CO₂ which gives a slight effervescence and greater freshness to the palate.

FOOD SUGGESTION

Fish, chicken or veal.

TECHNICAL NOTES

<i>Vintage</i>	2011	<i>Alc/vol</i>	13.5%
<i>Region</i>	Hawke's Bay	<i>TA</i>	5
<i>Sub-region</i>	Haumoana	<i>Res Sugar</i>	5.5g/l
		<i>p/H</i>	3.48