



# CLEARVIEW

ESTATE WINERY

## Te Awanga Chardonnay

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An easy drinking style, showing aromatic up-front fruit with good length and texture. This is a fruit driven wine with glycerol viscosity giving a weighty mouth feel. Our light and fruity chardonnay style with a touch of oak is hugely popular and an ideal anytime wine.

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### TASTING NOTES

Super ripe, hand picked fruit from our estate vineyards was whole bunch pressed and then fermented in predominantly stainless steel tanks with a small percentage of barrel fermentation. A natural residual sugar level of 3g/litre was retained to enhance the tropical fruit characters. Stirring of the lees was undertaken and 30% malolactic fermentation was used to create additional complexity, softness, and texture.

### FOOD SUGGESTION

Fish, chicken or veal.

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### TECHNICAL NOTES

|                   |             |                  |       |
|-------------------|-------------|------------------|-------|
| <i>Vintage</i>    | 2011        | <i>Alc/vol</i>   | 13.5% |
| <i>Region</i>     | Hawke's Bay | <i>TA</i>        | 6.8   |
| <i>Sub-region</i> | Te Awanga   | <i>Res Sugar</i> | 4g/L  |
|                   |             | <i>p/H</i>       | 3.3   |