



CLEARVIEW

ESTATE WINERY

Reserve Sauvignon Blanc

These special grapes are grown on our famous Te Awanga shingle. With time the sauvignon characters disappear and the wine becomes lusciously oily and viscous. It is rounded, complex and elegant in style and very food friendly.



WINEMAKING NOTES

The fruit was handpicked, fermented and aged in oak barrels at controlled temperatures with a small percentage of wild fermentation, creating an intense full bodied wine with tropical fruit flavours. A single barrel of Semillon (approx. 9%) was blended to enhance complexity and cellaring potential. A portion was inoculated for malolactic fermentation and the wine was then aged for 11 months with regular stirring of the lees.

FOOD SUGGESTION

Seafood, chicken and vegetarian dishes with rich sauces.

TECHNICAL NOTES

<i>Vintage</i>	2011	<i>Alc/vol</i>	13%
<i>Region</i>	Hawke's Bay	<i>TA</i>	8.4
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	3.3g/l
		<i>p/H</i>	3.18