



CLEARVIEW

ESTATE WINERY

Te Awanga Sauvignon Blanc

Hawke's Bay Sauvignon Blancs are fuller bodied with softer acidity than other more southern NZ wine regions. This wine is a reflection of the concentrated fruit and warm, dry 2010 summer we experienced in Hawke's Bay, particularly here at Te Awanga where our winery and vineyards are situated.



TASTING NOTES

The grapes were carefully hand-picked then whole-bunch pressed to minimise oxidation, maintaining vibrant fruit aromas and flavours. A mixture of tank and barrel fermentation with aromatic yeast strains coupled with regular lees stirring and partial malolactic fermentation. Bottled early to capture the fruit aromas, the wine can be cellared for several years to allow more complex barrel and aged characters to develop.

FOOD SUGGESTION

HB long line tuna or kingfish

TECHNICAL NOTES

<i>Vintage</i>	2011	<i>Alc/vol</i>	12.5%
<i>Region</i>	Hawke's Bay	<i>TA</i>	7.5
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	3g/l
		<i>p/H</i>	3.18