



CLEARVIEW
ESTATE WINERY

2009 RESERVE SAUVIGNON BLANC

WINEMAKER'S NOTES

These special grapes are grown on our famous Te Awanga shingle. The wine exhibits ripe tropical flavours of passionfruit and pineapple with the spine of crisp apples. With time the sauvignon characters disappear and the wine becomes lusciously oily and viscous. It is rounded and complex in style and very food friendly. Match with subtly flavoured fish dishes.

WINEMAKING INFORMATION

All the grapes were whole bunch pressed and the juice was then fermented in seasoned barriques at controlled temperatures with a small percentage of wild fermentation. A portion was inoculated for malolactic fermentation and the wine was then aged for 11 months with regular stirring of the lees. These grapes were from five hand picked parcels at different Brix levels – from 22.1 to 23.4°Brix over a period of 5 days.

TECHNICAL INFORMATION

TA 7.2 pH 3.18 13.5% alcohol

2.5g per litre residual sugar

SUGGESTED DRINKING DATES

Now to 2013

ACCOLADES

Silver medal NZ International Wine Competition 2010

4.5 stars Winestate magazine 2010

4.5 stars Michael Cooper 2011

Bronze medal Hawke's Bay A&P Awards 2010

Bronze medal Liquorland International Wine Competition 2010

Bronze medal Romeo Bragato 2010

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