



CLEARVIEW

ESTATE WINERY

WHITE CAPS CHARDONNAY

Due to popular demand we go back to the excesses of the 1980s. This wine delivers loads of oak, buttery toast and massive tropical fruit. Picked from our 29 year old vines and some of the newer plantings from our Te Awanga vineyards.

"upfront and broad with mouthfilling flavours of ripe tropical fruit and yellow stonefruits, along with a strong overlay of oak vanillins and toast. The flavours and mouthfeel show a creaminess and butteriness which adds to the palate richness." - Raymond Chan 2018

ACCOLADES

90/100 pts Cameron Douglas 2017

WINEMAKING NOTES

Hand picked then whole bunch pressed. The juice was lightly settled at ambient temperatures. Long, cool fermentation ensued and the resulting wine shows classic pear and butter-scotch characters. Full malo-lactic fermentation underpinning a full blown oak experience of vanilla and toast drive the wine back to the Chardonnay's of old.

FOOD SUGGESTION

Camembert stuffed chicken breast wrapped in prosciutto with a creamy mushroom sauce.

CELLAR

3+ years

TECHNICAL NOTES

<i>Vintage</i>	2017	<i>Alc/vol</i>	13.4%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.15
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	3g/L
		<i>p/H</i>	3.46

