



# CLEARVIEW

ESTATE WINERY

## Reserve Chardonnay

Picked from our 27 year old vines and some of the newer plantings from our Te Awanga vineyards; 10 different soil types in the vineyard; four separate picking times; 10 barrel makers; three yeast strains and wild yeasts all contribute to the complexity of this iconic wine. The same winemakers Tim & Barry and vineyard manager Grant have been involved in the production of this wine for nearly the past quarter century.



### ACCOLADES

GOLD medals  
- Air New Zealand Wine Awards 2014  
- New Zealand International Wine Show 2014

5 stars  
- WINESTATE magazine 2014

Previous vintages have also been consistent gold medals winners

### FOOD SUGGESTION

Crayfish & seafood with rich sauce

### WINEMAKING NOTES

Hand picked then whole bunch pressed, the free run juice was fermented mainly in new French oak, with the rest in one year and older French oak barriques. Some indigenous yeast ferments were allowed to run up to 30 °C giving texture and roundness while the rest fermented cool (12-15 °C) to maintain the classic Clearview character. The wine matured in the same barriques until racking in February 2014. Vibrant powerful fruit & oak characters in its youth develop into more subtle toast & cream notes as the wine matures over several years.

### TECHNICAL NOTES

<i>Vintage</i>	2013	<i>Alc/vol</i>	14.5%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.9
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	<1g/L
		<i>p/H</i>	3.56