



CLEARVIEW

ESTATE WINERY

RESERVE CHARDONNAY

Picked from our 29 year old vines and some of the newer plantings from our Te Awanga vineyards our iconic New Zealand chardonnay has built a golden pedigree over the last 25 years and showcases our unique terroir to its fullest extent.

"Full-bodied, broad and rounded with lovely ripe, rich tropical fruit flavours, and sweet oak. The flavours just blossom gloriously in the mouth. Classical 'Reserve' style." - Raymond Chan 2017

ACCOLADES

5 STARS - Raymond Chan 2017

5 STARS - Michael Cooper 2017

94 pts/100, 5 stars - Cameron Douglas 2017

95 pts/100, 5 stars Wine Orbit 2017

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 June 2017. Vibrant powerful fruit & oak characters in its youth develop into more subtle toast & cream notes as the wine matures over several years.

FOOD SUGGESTION

Crayfish or seafood with rich sauces.

TECHNICAL NOTES

<i>Vintage</i>	2016	<i>Alc/vol</i>	14%
<i>Region</i>	Hawke's Bay	<i>TA</i>	7.61 tbc
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	1 g/L tbc
		<i>p/H</i>	3.34 tbc



PLEASE NOTE: Generic bottle image, not vintage specific