



CLEARVIEW

ESTATE WINERY

Reserve Chardonnay

Picked from more than 20 year old vines and some of the newer plantings from our Te Awanga vineyards; 10 different soil types in the vineyard; 6 separate picking times; 10 barrel makers; 3 yeast strains and wild yeasts all contribute to the complexity of this iconic wine.



WINEMAKING NOTES

Hand harvested at 24-25 Brix, whole bunch pressed before the free run juice was fermented in 50% new French, with the balance in one year old French oak barriques. Some ferments were allowed to run hot (up to 30 °C) giving texture and roundness while the rest were fermented cool (12-15 °C) to maintain the classic Clearview character. The wine was matured in the same barriques until racking under inert gas in February 2011. Vibrant fruit & oak characters in youth develop into more subtle toast & cream notes as the wine matures over several years.

FOOD SUGGESTION

Crayfish with mornay sauce

TECHNICAL NOTES

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|-------------------|-------------|------------------|------|
| <i>Vintage</i> | 2010 | <i>Alc/vol</i> | 14% |
| <i>Region</i> | Hawke's Bay | <i>TA</i> | 7.1 |
| <i>Sub-region</i> | Te Awanga | <i>Res Sugar</i> | 3g/L |
| | | <i>p/H</i> | 3.30 |