



CLEARVIEW

ESTATE WINERY

BEACHHEAD CHARDONNAY

Barrel fermented, full bodied chardonnay showing cashew nut aromatics supported by a creamy stone-fruit and peach flavour profile. A full bodied wine with amazing power - a really complete wine.

"The flavours are mouth-filling and the wine is finely textured, with balancing, piquant acidity. Some underlying alcoholic power carries the wine to a long, lingering, nutty, flinty finish." Raymond Chan reviewing the 2016 vintage



PLEASE NOTE: Generic bottle image, not vintage specific.

ACCOLADES

SILVER MEDAL - Royal Easter Show Wine Awards 2018

WINEMAKING NOTES

All the grapes were hand picked from our Estate vineyards, and whole bunch pressed. After settling, the clear juice was racked into seasoned and new French oak barrels where fermentation took place with regular stirring of the lees during the 8 month maturation in the same barrels. A large portion of the wine has undergone Malolactic fermentation for added texture and complexity. After maturation the wine was carefully racked and bottled in mid January 2018.

FOOD SUGGESTION

Fish, chicken or veal.

CELLAR

4+ years

TECHNICAL NOTES

<i>Vintage</i>	2017	<i>Alc/vol</i>	13.2%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.4
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	1.6g/l
		<i>p/H</i>	3.38