



CLEARVIEW

ESTATE WINERY

Endeavour Chardonnay

Endeavour was made using exceptional hand-picked fruit, from our oldest Mendoza vines – the free-run juice was run directly to barrel without clarification. The juice underwent fermentation with it's own naturally occurring wild yeasts. Regular lees stirring protected the wine through its first winter then natural malo-lactic fermentation took place in the spring as temperatures warmed up. The wine spent in total 2½ years in New Seguin Moreau Grand Cru French oak barriques.

WINEMAKING NOTES

Endeavour was made with minimal intervention and natural deposits may form. It is a pure expression of our Te Awanga terrôir, made from vines we grafted ourselves, planted and tended since 1989. It is absolutely unique!

The wine is boxed and presented in a red cloth bag which honours the first item traded by Captain James Cook, at Cape Kidnappers, Te Awanga, with local Maori on his visit in 1769.

FOOD SUGGESTION

Crayfish or a rich seafood dish with sauce

TECHNICAL NOTES

<i>Vintage</i>	2007	<i>Alc/vol</i>	
<i>Region</i>	Hawke's Bay	<i>TA</i>	7.2
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	2.6g/l
		<i>p/H</i>	3.38

