CLEARVIEW
ESTATE WINERY

PLEASE NOTE: Generic bottle image, not vintage specific

BLACK REEF BLUSH

Black Reef Blush meshes summer aromatics of bright red fruits with spicy elements of clove and anise lending itself to food matches no matter the season.

"Instantly appealing Hawke's Bay wine, with chambourcin, a well-regarded French hybrid, contributing bright pink/pale red colour. Fleshy and vibrantly fruity, with fresh, berryish, plummy flavours and a smooth, long finish"
- Michael Cooper of WINESTATE

ACCOLADES

SILVER MEDAL Royal Easter Show Wine Awards 2017

4 stars Winestate 2016

SILVER MEDAL New World Wine Awards 2016

BRONZE MEDAL Hawke's Bay A&P Wine Awards 2016

BRONZE MEDAL Air NZ Wine Awards 2016

WINEMAKING NOTES

A vibrant rosé with a spine of Chambourcin, a French hybrid very rarely planted in NZ.

Red grapes used in the wine were given up to 12 hours skin contact, except the Chambourcin which was crushed and de-stemmed straight into the press, and then pressed out. Cool fermented and bottled early to safeguard the abundant berry character. The grapes were harvested at 22 to 24 Brix depending on the grape variety producing a wine with 6 grams per litre residual sugar.

FOOD SUGGESTION

A wide range of foods including duck and cold meats.

TECHNICAL NOTES

Vintage	2016	*Alc/vol*	12.5%
Region	Hawke's Bay	*p/H*	3.17
Sub-region	Te Awanga	*Res Sugar*	6.2 g/l
		TA	7.1 g/l

194 CLIFTON ROAD, TE AWANGA, RD2, HASTINGS, HAWKES BAY, NEW ZEALAND
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