



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.



ACCOLADES

GOLD medal, TROPHY & CHAMPION of SHOW - NZ International Wine Show 2016

GOLD medal & TROPHY - Hawke's Bay A&P Wine Awards 2016

5 STARS - Raymond Chan

FOOD SUGGESTION

Crayfish or seafood with rich sauces.

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 2015. Vibrant powerful fruit & oak characters in its youth develop into more subtle toast & cream notes as the wine matures over several years.

TECHNICAL NOTES

<i>Vintage</i>	2015	<i>Alc/vol</i>	14%
<i>Region</i>	Hawke's Bay	<i>TA</i>	7.15
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	1.8 g/L
		<i>p/H</i>	3.31