



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.

"flavours of ripe tropical fruit and yellow stonefruits melded with creamy barrel-ferment and nutty oak, unfolding a little toast and flint and butterscotch MLF elements" Raymond Chan 2018

ACCOLADES

5 STARS—Raymond Chan 2018

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

4-5 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

