



CLEARVIEW

ESTATE WINERY

COASTAL CHARDONNAY

Our fruity chardonnay, balanced with a touch of oak is hugely popular and an ideal anytime wine. Partial barrel fermentation offers complexity, delivering a characteristic purity underpinned by natural acidity. Oyster shell aromatics give way to a white peach and pear flavour profile.

"Dry to taste and medium-bodied, the palate possesses lively and vibrant flavours of white stonefruits and white florals with subtle nutty notes adding interest." - Raymond Chan tasting the 2016 vintage

PREVIOUS ACCOLADES WINEMAKING NOTES

4 stars - Raymond Chan 2017

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BRONZE MEDAL Royal Easter Show Wine Awards 2017

The maritime influence of our Te Awanga vineyards has once again produced exceptional fruit of enviable intensity. The ripe grapes from our coastal vineyards were gently pressed, settled until clear, then fermented in predominantly stainless steel tanks with a percentage of oak fermentation. The wine was bottled early to capture its tropical fruit characters. Stirring of the lees was undertaken and malolactic fermentation was used to create additional complexity, softness and texture.

FOOD SUGGESTION

Fish, chicken or veal. Enjoy chilled with garlic clams and spaghetti.

CELLAR

3+ years

TECHNICAL NOTES

<i>Vintage</i>	2017	<i>Alc/vol</i>	12.8%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.8
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	1.50g/L
		<i>p/H</i>	3.35



PLEASE NOTE: Generic bottle image, not vintage specific