



CLEARVIEW

ESTATE WINERY

RESERVE SEMILLON

This wine shows classic citrus notes both aromatically & on the palate. Barrel fermentation provide texture and a characteristic mealiness. The vines for this wine are planted on the same soils as our original Reserve Chardonnay block.

"This is an up-front, mouthfilling Semillon with grassy and nutty flavours along with lemon-curd and toasty notes on a fresh palate." - Raymond Chan 2017



PLEASE NOTE: Generic bottle image, not vintage specific

ACCOLADES

4 stars - Raymond Chan 2017

WINEMAKING NOTES

The wine was fermented using naturally occurring wild yeasts in a French oak puncheon. The wine was regularly stirred during its 11 month élevage and allowed to undergo a partial malolactic ferment to give extra richness and integration of oak and fruit.

This wine will develop with careful cellaring over the next decade.

FOOD SUGGESTION

Enjoy with Hawke's Bay seafood, marinated with herbs

CELLAR

3+ years

TECHNICAL NOTES

Vintage	2016	Alc/vol	12.6%
Region	Hawke's Bay	TA	8.1g/l
Sub-region	Te Awanga	Res Sugar	1.0g/l
		p/H	3.02