



CLEARVIEW

ESTATE WINERY

RESERVE SYRAH

Made with selectively picked fruit from Te Awanga, matured in seasoned oak barriques, it exhibits fragrant violets, highly concentrated blackberry, spice and a hint of black pepper, with a seasoning of finely textured smoky oak.

"rich, rounded but well concentrated and structured Syrah with ripe blackberry and raspberry fruit and a distinctive herbal complexity." 5 stars, 18.5/20 pts, Raymond Chan 2017

ACCOLADES

5 stars - Raymond Chan 2017

5 stars, 95 pts - Wine Orbit 2017

WINEMAKING NOTES

Our Reserve Syrah is only released in vintages when the fruit and the resulting wine are of superb quality.

Fermented in an open top vat with regular hand plunging the wine was inoculated with a selected strain of Syrah yeast that helps retain aromatic components. The wine then underwent extended maceration for up to 4 weeks to extract all the wonderful tannins, then matured in seasoned oak barrels. The final wine was fined with free range egg whites prior to bottling.

Drink now or cellar through to 2025.

FOOD SUGGESTION

Match with herb-marinated game meat dishes

CELLAR

6-8+ years

TECHNICAL NOTES

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|-------------------|-------------|------------------|-------|
| <i>Vintage</i> | 2016 | <i>Alcvol</i> | 13.5% |
| <i>Region</i> | Hawke's Bay | <i>TA</i> | 5.65 |
| <i>Sub-region</i> | Te Awanga | <i>Res Sugar</i> | <1g/L |
| | | <i>p/H</i> | 3.65 |



PLEASE NOTE: Generic bottle image, not vintage specific