



CLEARVIEW

ESTATE WINERY

Black Reef Blush

A full bodied rosé that fills the mouth with an opulent array of raspberry and cherry balanced by a long refreshing finish. This is a purpose built wine made from locally grown Te Awanga red varieties and the rare grape, Chambourcin. Ideal for serving chilled at spring and summer meals or simply enjoyed on its own as an aperitif.

WINEMAKING NOTES

Most of the varieties were given at least 3 hours skin contact, except the Chambourcin which was crushed and de-stemmed straight into the press, and then pressed out. Cool fermented and bottled early to safeguard the vibrant berry character. The grapes were harvested at 21 to 24 Brix depending on the grape variety and the wine has 3.5 grams per litre residual sugar. The predominant grape variety is Merlot blended with Chambourcin, a French hybrid very rarely planted in NZ. Chambourcin's characteristic red fruit sweetness is supported by Malbec, Syrah and Cabernet Franc.

FOOD SUGGESTION

Fresh summer fruits, salmon, turkey, or ham

TECHNICAL NOTES

<i>Vintage</i>	2012	<i>Alc/vol</i>	13%
<i>Region</i>	Hawke's Bay	<i>p/H</i>	3.35
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	4.3g/l
		<i>TA</i>	7.2

