



# CLEARVIEW

ESTATE WINERY

## Te Awanga Gewürztraminer



PLEASE NOTE: Generic bottle image, not vintage specific

The 2015 vintage with its clean fruit and wonderful concentration has produced a wine full of Turkish delight and ginger balanced with a tropical finish balanced with acidity, typical of our cooler, coastal vineyards.

*"Exotically perfumed, with rose petal aromas, this is a refined wine with fresh, youthful pear and spice flavours, showing good sugar/acid balance. Strongly varietal, with good delicacy, it has obvious cellaring potential. ★★★★★"*

- Michael Cooper of WINESTATE

### ACCOLADES

4 stars WINESTATE magazine  
2015

### WINEMAKING NOTES

The grapes were gently whole bunch pressed. The juice was chilled and settled until bright. Aromatic yeast strains were used to inoculate the juice immediately after racking off juice lees. The ferment was kept cool at 10-12°C to maintain varietal characters, then stopped with further chilling to retain natural residual sugar. Bottled early to capture the natural vibrancy of Gewürztraminer.

### FOOD SUGGESTION

Asian flavours and desserts

### TECHNICAL NOTES

<i>Vintage</i>	2015	<i>Alc/vol</i>	14.1%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.9 g/l
<i>Sub-regions</i>	Te Awanga & Bay View	<i>Res Sugar</i>	7.2 g/l
		<i>p/H</i>	3.38