



CLEARVIEW

ESTATE WINERY

Endeavour Chardonnay

Endeavour was made using exceptional hand-picked fruit, from our oldest Mendoza vines – the free-run juice was run directly to barrel without clarification. The juice underwent fermentation with its own naturally occurring wild yeasts. Regular lees stirring protected the wine through its first winter then natural malo-lactic fermentation took place in the spring as temperatures warmed up. The wine spent in total 29 months in new oak, only being liberated the month before bottling.

ACCOLADES

95 points - Cameron Douglas MS

GOLD & TROPHY—HB A&P
Wine Awards 2017

WINEMAKING NOTES

Endeavour was made with minimal intervention and natural deposits may form. It is a pure expression of our Te Awanga terroir, made from vines we grafted ourselves, planted and tended since 1989. It is absolutely unique!

The wine is topped by red wax which honours the red cloth, the first item traded by Captain James Cook, at Cape Kidnappers Te Awanga, with local Maori on his visit in 1769.

FOOD SUGGESTION

Rich white meat including
crayfish or deep sea fish

TECHNICAL NOTES

<i>Vintage</i>	2015	<i>Alc/vol</i>	14.2%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.85
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	0.5g/l



PLEASE NOTE: Generic bottle image, not vintage specific