



CLEARVIEW

ESTATE WINERY

Late Harvest Chardonnay

A sweet and sumptuous dessert wine with apricot and mandarin aromas. Finished by complex nutty flavours, derived from extended barrel maturation. This wine is made in vintages where our grapes do not contract sufficient Noble Rot to produce our botrytised Chardonnay. In waiting for the brix levels to rise, 40% of the crop was lost due to shrivel and bird peck, hence only two barriques was produced.



WINEMAKING NOTES

The Chardonnay was late harvested by hand and whole bunch pressed. The clear juice was fermented in seasoned French oak barriques and stopped early to leave natural residual sugar. The wine was then matured in the same seasoned barriques for 15 months.

FOOD SUGGESTION

Serve with cheeses, nuts and dried fruits.

TECHNICAL NOTES

<i>Vintage</i>	2009	<i>Alc/vol</i>	13.5%
<i>Region</i>	Hawke's Bay	<i>TA</i>	
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	120g/l
		<i>p/H</i>	
		<i>Volume</i>	375ml