CLEARVIEW
ESTATE WINERY

2009 SEMILLON

WINEMAKER'S NOTES

A concentrated wine, vibrant and fleshy with inviting citrus blossom and lime zest flavours, complemented with warm toasty oak – rich and luscious, reminiscent of the famous 2007.

WINEMAKING INFORMATION

All the grapes were hand harvested and whole bunch pressed. The wine was fermented using naturally occurring wild yeasts in new American & one year old French oak barriques. At the end of ferment the barrels were topped up with about %5 barrel fermented Sauvignon Blanc. The wine was regularly stirred and allowed to undergo a partial malolactic ferment to give extra richness and integration of oak and fruit. After 9 months maturation the wine was carefully racked to tank under inert gas cover for clarification prior to bottling.

ADDITIONAL INFORMATION

Only our fourth ever Semillon, the fruit quality in 2009 fully justifying the very limited bottling, this gorgeously rich, oaky Semillon was just too good to blend away.
The success of the wine has prompted us to plant another ???? vines some of which are on the same soils as the original Reserve Chardonnay block. We are sure that over time this new block will add depth and concentration to what is already a stunning wine. This is a wine to keep an eye on as we gain more understanding of its potential here on the coast at Te Awanga.

TECHNICAL INFORMATION

TA 6.8 pH 3.11 6.0g/litre residual sugar

SUGGESTED DRINKING DATES

Now to 2015

ACCOLADES

Silver – Royal Easter Show 2010