



# CLEARVIEW

ESTATE WINERY

## Reserve Chardonnay

Picked from our 24 year old vines and some of the newer plantings from our Te Awanga vineyards; 10 different soil types in the vineyard; 4 separate picking times; 10 barrel makers; 3 yeast strains and wild yeasts all contribute to the complexity of this iconic wine. The same winemakers Tim & Barry and vineyard manager Grant have been involved in the production of this wine over the last 23 years.

### WINEMAKING NOTES

Hand picked then whole bunch pressed, the free run juice was fermented in 56% new French, with the rest in one year and older French oak barriques. Some indigenous yeast ferments were allowed to run up to 30 °C giving texture and roundness while the rest fermented cool (12-15 °C) to maintain the classic Clearview character. The wine matured in the same barriques until racking in February 2013. Vibrant powerful fruit & oak characters in its youth develop into more subtle toast & cream notes as the wine matures over several years.

### FOOD SUGGESTION

Crayfish & seafood with rich sauce

### TECHNICAL NOTES

<i>Vintage</i>	2012	<i>Alc/vol</i>	13.5%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.5
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	2g/L
		<i>p/H</i>	3.56

