



CLEARVIEW
ESTATE WINERY

2010 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 & seasoned American oak barriques. The wine was regularly stirred and allowed to undergo a partial malolactic ferment to give extra richness and integration of oak and fruit. After 11 months maturation the wine was carefully racked to tank under inert gas cover for clarification prior to bottling.

ADDITIONAL INFORMATION

Only our fifth ever Semillon, the fruit quality in 2010 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 more 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 6.5 pH 3.20 1.0g/litre residual sugar

SUGGESTED DRINKING DATES

Now to 2016

PREVIOUS ACCOLADES

Silver – Royal Easter Show 2010