



CLEARVIEW

ESTATE WINERY

BEACHHEAD CHARDONNAY

Barrel fermented, full bodied chardonnay showing cashew nut aromatics supported by a creamy stone-fruit and peach flavour profile.

"The flavours are mouth-filling and the wine is finely textured, with balancing, piquant acidity. Some underlying alcoholic power carries the wine to a long, lingering, nutty, flinty finish." Raymond Chan reviewing the 2016 vintage



PLEASE NOTE: Generic bottle image, not vintage specific.

PREVIOUS ACCOLADES

GOLD MEDAL NZ International Wine Show 2017
GOLD MEDAL, TOP 10 & Best Buy - Cuisine Chardonnay Tasting 2017
GOLD MEDAL Royal Easter Show Wine Awards 2017
GOLD MEDAL Boutique Wine Awards 2017
5 stars - Raymond Chan 2017
5 stars, 93 pts - Wine Orbit 2017
4 stars - Michael Cooper 2017
4 stars - Bob Campbell 2017

FOOD SUGGESTION

Fish, chicken or veal.

CELLAR

4+ years

WINEMAKING NOTES

All the grapes were hand picked from our Estate vineyards, and whole bunch pressed. After settling, the clear juice was racked into seasoned and new French oak barrels where fermentation took place with regular stirring of the lees during the 8 month maturation in the same barrels. A large portion of the wine has undergone Malolactic fermentation for added texture and complexity. After maturation the wine was carefully racked and bottled in mid January 2018.

TECHNICAL NOTES

<i>Vintage</i>	2017	<i>Alc/vol</i>	13.2%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.4
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	1.6g/l
		<i>p/H</i>	3.38