



# CLEARVIEW

ESTATE WINERY

## HAUMOANA PINOT GRIS

The juice from the hand-picked grapes was fermented and aged in seasoned oak barrels prior to bottling. The wine exhibits varietal aromas of floral notes and flavours of fresh pears. The palate is silky with an oily richness, providing excellent weight and texture.

*"A lush, flavoursome pinot gris, with pure pear and apple flavours plus a mineral reductive edge that adds extra interest and depth. Good acidity and an ethereal texture with a drying finish."* 93/100 points Bob Campbell, Master of Wine 2016

### ACCOLADES

93/100 points Bob Campbell,  
Master of Wine 2016

### WINEMAKING NOTES

The grapes were hand picked and gently whole bunch pressed. The juice was chilled and settled until bright before racking. Aromatic yeast strains were used to inoculate the juice immediately after racking off juice lees. The ferment was run cool then stopped early to retain fruit aromas and to have some residual sugar that gives a luscious round finish. The wine was handled very gently through to bottling to capture its delicate floral flavours and aromas. Drink early for freshness or cellar several years to develop fuller viscous flavours.

### FOOD SUGGESTION

Fish, chicken or veal.

### TECHNICAL NOTES

<i>Vintage</i>	2015	<i>Alc/vol</i>	12.4%
<i>Region</i>	Hawke's Bay	<i>TA</i>	7.8
<i>Sub-region</i>	Haumoana	<i>Res Sugar</i>	11g/l
		<i>p/H</i>	3.28

PLEASE NOTE: Generic bottle image, not vintage specific

