



CLEARVIEW

ESTATE WINERY

Reserve Chardonnay

Picked from our 25 year old vines and some of the newer plantings from our Te Awanga vineyards; 10 different soil types in the vineyard; 6 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 viticulturalist Grant have been involved in the production of this wine over the last 23 years.



WINEMAKING NOTES

Hand picked at 25 Brix then whole bunch pressed, the free run juice was fermented in 45% new French, with the balance in one year old 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 2012. 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 with mornay sauce

TECHNICAL NOTES

<i>Vintage</i>	2011	<i>Alc/vol</i>	14%
<i>Region</i>	Hawke's Bay	<i>TA</i>	7.1
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	3g/L
		<i>p/H</i>	3.30