



# CLEARVIEW

ESTATE WINERY

## Reserve Sauvignon Blanc

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These special grapes are grown on our famous Te Awanga shingle. With time the sauvignon characters disappear and the wine becomes lusciously oily and viscous. It is rounded, complex and elegant in style and very food friendly.

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### WINEMAKING NOTES

All the grapes were whole bunch pressed and the juice was then fermented in seasoned barriques at controlled temperatures with a small percentage of wild fermentation. A portion was inoculated for malolactic fermentation and the wine was then aged for 11 months with regular stirring of the lees. These grapes were from five hand picked parcels at different Brix levels – from 22.1 to 23.4°Brix over a period of 5 days.

### FOOD SUGGESTION

Seafood, chicken and vegetarian dishes with rich sauces.

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### TECHNICAL NOTES

|                   |             |                  |        |
|-------------------|-------------|------------------|--------|
| <i>Vintage</i>    | 2009        | <i>Alc/vol</i>   | 13.5%  |
| <i>Region</i>     | Hawke's Bay | <i>TA</i>        | 7.2    |
| <i>Sub-region</i> | Te Awanga   | <i>Res Sugar</i> | 2.5g/l |
|                   |             | <i>p/H</i>       | 3.18   |