



CLEARVIEW

ESTATE WINERY

Te Awanga Chardonnay

An easy drinking style, showing aromatic up-front fruit with good length and texture. This is a fruit driven wine with glycerol viscosity giving a weighty mouth feel. Our light and fruity chardonnay style with a touch of oak is hugely popular and an ideal anytime wine.



TASTING NOTES

Ripe grapes from our Te Awanga vineyards were gently pressed, settled until clear, then fermented in predominantly stainless steel tanks with a small percentage of oak fermentation. A low level of residual sugar (1.5 g/litre) was retained to enhance the tropical fruit characters. Stirring of the lees was undertaken and 50% malolactic fermentation was used to create additional complexity, softness, and texture.

FOOD SUGGESTION

Fish, chicken or veal.

TECHNICAL NOTES

<i>Vintage</i>	2012	<i>Alc/vol</i>	13%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.0
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	1.5g/L
		<i>p/H</i>	3.45

PLEASE NOTE: Generic bottle image, not vintage specific.