



CLEARVIEW

ESTATE WINERY

WHITE CAPS CHARDONNAY

After 27 years of producing some of New Zealand's most momentous chardonnays, with this wine we have decided to return to where we started. Due to popular demand we are going back to the excesses of the 1980s. This wine delivers loads of oak, buttery toast and massive tropical fruit. Picked from our 29 year old vines and some of the newer plantings from our Te Awanga vineyards.

WINEMAKING NOTES

Hand picked then whole bunch pressed. The juice was lightly settled at ambient temperatures. Long, cool fermentation ensued and the resulting wine shows classic pear and butter-scotch characters. Full malo-lactic fermentation underpinning a full blown oak experience of vanilla and toast drive the wine back to the Chardonnay's of old.

FOOD SUGGESTION

Camembert stuffed chicken breast wrapped in prosciutto with a creamy mushroom sauce.

TECHNICAL NOTES

<i>Vintage</i>	2017	<i>Alc/vol</i>	13.4%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.15
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	3g/L
		<i>p/H</i>	3.46

PLEASE NOTE: Generic bottle image, not vintage specific

