



CLEARVIEW

ESTATE WINERY

COASTAL CHARDONNAY

Our fruity chardonnay, balanced with a touch of oak is hugely popular and an ideal anytime wine. Partial barrel fermentation offers complexity, delivering a characteristic purity underpinned by natural acidity. Oyster shell aromatics give way to a white peach and pear flavour profile.

"a softly fresh, fruit-focussed Chardonnay with a rounded core of yellow stonefruits with nutty, mineral and saline interest." - Raymond Chan 2018

ACCOLADES

4 STARS - Raymond Chan 2018

BRONZE MEDAL - Royal Easter Show Wine Awards 2018

WINEMAKING NOTES

The maritime influence of our Te Awanga vineyards has once again produced exceptional fruit of enviable intensity. The ripe grapes from our coastal vineyards were gently pressed, settled until clear, then fermented in predominantly stainless steel tanks with a percentage of oak fermentation. The wine was bottled early to capture its tropical fruit characters. Stirring of the lees was undertaken and malolactic fermentation was used to create additional complexity, softness and texture.

FOOD SUGGESTION

White meats such as fish, chicken, pork or veal. Enjoy chilled with garlic clams and spaghetti.

CELLAR

3+ years

TECHNICAL NOTES

<i>Vintage</i>	2017	<i>Alc/vol</i>	12.8%
<i>Region</i>	Hawke's Bay	<i>TA</i>	6.8
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	1.50g/L
		<i>p/H</i>	3.35



PLEASE NOTE: Generic bottle image, not vintage specific