



CLEARVIEW

ESTATE WINERY

Haumoana Pinot Gris

Our Pinot Gris grapes were sourced from two blocks: on the gravel banks of the Tuki Tuki River in neighbouring Haumoana and on the coast adjacent to Clearview's main vineyards. The juice from the hand-picked grapes was fermented and aged in seasoned oak barrels prior to bottling. The wine exhibits varietal aromas of white blossom and fresh pears. The palate is silky with an oily richness, providing excellent weight and texture.

WINEMAKING NOTES

The grapes were hand picked and gently whole bunch pressed. The juice was chilled and settled until bright before racking. Aromatic yeast strains were used to inoculate the juice immediately after racking off juice lees. The ferment was run cooler at 10-12°C then stopped early to retain fruit aromas and to have some residual sugar that gives a luscious round finish. The wine was handled very gently through to bottling to capture its delicate floral flavours and aromas. Drink early for freshness or cellar several years to develop fuller viscous flavours.

FOOD SUGGESTION

Fish, chicken or veal.

TECHNICAL NOTES

<i>Vintage</i>	2014	<i>Alcvol</i>	14%
<i>Region</i>	Hawke's Bay	<i>TA</i>	5.5
<i>Sub-region</i>	Haumoana	<i>Res Sugar</i>	1.5g/l
		<i>p/H</i>	3.21

PLEASE NOTE: Generic bottle image, not vintage specific

