



# CLEARVIEW

ESTATE WINERY

## RESERVE SAUVIGNON BLANC



PLEASE NOTE: Generic bottle image, not vintage specific.

Tropical fruit flavours offset with creamy oak fermentation. Complex, elegant in style and a great food wine. Grown on our Te Awanga shingle, with cellaring the fruit characters give way to a lusciously oily and viscous palate.

*"The palate is fresh with gentle acidity and flows along a fine, textural line leading to a light, lingering finish of herbs, stonefruits and minerals. This is a tight and elegantly presented oak-influenced Sauvignon Blanc with subtle stonefruit, herb and nutty flavours on a fine-textured palate."* Raymond Chan 2017

### ACCOLADES

4 stars - Raymond Chan 2017

### WINEMAKING NOTES

Fermented and aged in oak barrels at controlled temperatures. All wild fermentation, creating an intense full bodied wine with tropical fruit flavours. Wild malolactic fermentation occurred and the wine was then aged for 11 months with regular stirring of the lees.

### FOOD SUGGESTION

Seafood, chicken, Mediterranean cuisine and vegetarian dishes with rich sauces.

### CELLAR

3+ years

### TECHNICAL NOTES

<i>Vintage</i>	2016	<i>Alc/vol</i>	12.6%
<i>Region</i>	Hawke's Bay	<i>TA</i>	8.2
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	0.9g/l
		<i>p/H</i>	3.01