



CLEARVIEW

ESTATE WINERY

RESERVE CHARDONNAY

Picked from our 30 year old vines and some of the newer plantings from our Te Awanga vineyards our iconic New Zealand chardonnay has built a golden pedigree over the last 25 plus years and showcases our unique terroir to its fullest extent.

"This is a beautifully full and rich, plush Chardonnay with harmoniously integrated flavours of tropical fruit, creamy and nutty oak with subtle butteriness on a smooth palate." - Raymond Chan 2018

ACCOLADES

5 STARS - Raymond Chan 2018

WINEMAKING NOTES

Hand picked then whole bunch pressed, the free run juice was fermented in new, one year and older French oak barriques. Indigenous yeast ferments were allowed to run up to 30 °C giving texture and roundness while the rest fermented cool (12-15 °C) to maintain the classic Clearview Estate character. The wine matured in the same barriques until racking. Vibrant powerful fruit & oak characters in its youth develop into more subtle toast & cream notes as the wine matures over several years.

FOOD SUGGESTION

Crayfish or seafood with rich sauces, poultry, pork and veal dishes

CELLAR

5+ years

TECHNICAL NOTES

Vintage	2017	Alc/vol	13.5%
Region	Hawke's Bay	TA	7.20
Sub-region	Te Awanga	Res Sugar	1 g/L
		p/H	3.44

PLEASE NOTE: Generic bottle image, not vintage specific

