

Clearview Endeavour Chardonnay 2015

The Story

Purchased in 1986, the neglected but historic Vidal's No.2 Vineyard at Te Awanga, Hawke's Bay was set to become Clearview Estate. Tim Turvey with business partner Helma van den Berg took on the challenge of bringing it back to life. Together they hand grafted and planted the first vines in the winter of 1988. Clearview Estate Winery Ltd was established for the first red wine vintage in 1989, following some experimentation in prior years. Chardonnay began in 1991 with the release of the first Reserve Chardonnay.

The Vineyard

The vineyards have a variety of soil types and micro climates which give us the ability to capture the different elements and nuances of each particular site to produce wines of complexity and character. Each grape variety has been carefully matched to the varying soil types, ranging from beach shingle to clay producing a range of flavour profiles unique to our terroir. This diversity provides with extensive blending options and the opportunity to make regionally based, site specific, single

Winemaking

Tim Turvey wanted to make an ultra-premium Chardonnay of the style, that harked back to the original wines, but taken even further. It would be made from the oldest Mendoza clone vines, planted in 1989, be a blend of Old and New World techniques, given extended oak maturation, the fruit in a condition that could encompass wild yeast fermentation 100% new oak and 100% MLF and plenty of lees work.

Tasting Note

Raymond Chan:

"Full, light golden-yellow colour with some depth. The nose is immensely voluminous with deeply concentrated with integrated and complex-layered aromas of ripe yellow stonefruits along with nutty and mealy notes, creamy barrel-ferment elements and fresh mineral and flinty detail. Medium-full bodied, the palate is extremely well-packed and concentrated with rich and luscious flavours of yellow stonefruits, savoury citrus fruits and layers of nutty and mealy elements with complexing mineral and flinty characters. The flavours are mouthfilling with a creamy barrel-ferment unctuous texture forming a dense core, which is balanced by a line of crisp acidity. The palate flows along a fine, textural line of fruit extract and richness, with real power, leading to a strong, long and concentrated finish. This is an impressively powerful and



info@thewinecave.nz

(+64) 9 930-8115

 <https://www.winecave.nz/>

 @TheWineCaveNZ

 @Thewinecavenz

THE WINE CAVE

NEW ZEALAND

richly concentrated Chardonnay of heroic proportions, weight and density, with complex layers of flavour, balanced by fine acidity. Match with creamy and rich seafood, poultry and pork"


Alcohol Percentage	14%
Residual Sugar	Dry
Ageing Potential	6 - 10 years



info@thewinecave.nz
(+64) 9 930-8115

 <https://www.winecave.nz/>

 @TheWineCaveNZ

 @Thewinecavenz