

CLEARVIEW BEACHHEAD CHARDONNAY 2022









Original price was: \$30.99.\$25.99Current price is: \$25.99.



In the big and bold Clearview tradition

Product Code:	4743	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Te Awanga	Alcohol:	13.0%
Style:	White	Grape:	100%
Variety:	Chardonnay		Chardonnay





Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

/IEW PRODUCT ONLINE

TASTING NOTES

Gold Medal - New Zealand International Wine Show 2023

Clearview are well known for producing big and powerful Chardonnay and the latest release of their Beachhead is that and more. Beautifully ripe, 100% barrel fermented, 30% new oak aged Chardonnay gives a good nod towards the big, bold, old school style while retaining a freshness and balance to keep it relevant today. Fantastic drinking.

Winery notes (2022 Vintage)

"Cashew nut aromatics supported by a rich, creamy viscosity & peach stonefruit flavour profile. A full bodied wine with amazing power."

Reviews for previous vintages below...

95/100 NWWA (2019 Vintage)



"From a consistent producer who crafts these wines using artisan techniques and creates superb flavours. Grown right on the Hawke's Bay coast where the vines can hear the waves lapping. Brilliant with Nicoise salad or grilled fish fresh from the hot plate. Generous and rich mouthfeel with terrific stone fruit power, backed by vanilla oak. Layers of complexity with beguiling note of struck flint and a very long finish."

NZIWS 2020 (2019 Vintage)

"Light yellow gold with tropical fruit, roasted nuts and buttery oak filling the fragrant bouquet and continuing through to the juicy palate where sizzled butter and peach perfectly balance the nutty, mealy, savoury notes. Touches of grapefruit accent the full-bodied, creamy and deliciously long, mouthfilling finish."

5 Stars Michael Cooper (2019 Vintage)

"This Hawke's Bay winery has a reputation for powerful Chardonnays, and top vintages of this good-value label are no exception. Estate-grown and hand-harvested on the coast at Te Awanga, it is fermented and matured in mostly seasoned French oak barrels. Bright, light yellow/green, the fragrant 2019 vintage is already a delicious mouthful. Full-bodied, it is vibrant, with generous stonefruit and grapefruit flavours, finely integrated oak, fresh acidity and excellent depth, complexity and harmony. A top buy."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

© 2024 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021