



CLEARVIEW
ESTATE WINERY

30 May 2012

PHOTO STORY

Clearview Estate celebrates end of vintage, French style

Clearview Estate Winery borrowed a French tradition and made it Kiwi, to celebrate the end of the 2012 vintage. Around 50 of those involved in the 'vine to wine' process enjoyed a pot au feu lunch at the 'Red Shed' restaurant, many dressing in Franco-style spirit.

A Clearview vintage party has been an eagerly enjoyed event for over 15 years and the idea for the luncheon came from Clearview's winemaker Barry Riwai from his days working on vineyards in Bordeaux. The pot au feu (pot on fire) or "French boil up" as Barry describes it, sees diners use the same bowl throughout the meal, mopping it clean with bread between courses, and then turning it over to become useable for dessert.

Clearview chefs created French onion soup with croutons, followed by a stew of meat simmered for three or four hours with veges thrown in, culminating with French apple tart and cheeses.

Tres bon!

Photo of diners at table: All those involved in some way with this year's Clearview Estate vintage celebrated with a pot au feu lunch at the winery restaurant.

Photo of 'French man': Charles Gear, Clearview Estate general manager sales & marketing dresses Franco-style at the winery's end-of-vintage celebration.

ENDS

For more information contact:

Charles Gear

Clearview Estate General Manager Sales & Marketing

Phone 875 0150 ext 4 charles@clearviewestate.co.nz