



## 2013 Elephant Hill Chardonnay

Located in Hawke's Bay, our vineyards enjoy a temperate, dry climate and an extended growing season allowing us to produce wines that display wonderful fruit purity and elegance. Every wine crafted by Elephant Hill is made with fruit hand-picked from sustainably-run vineyards.

Our 2013 Chardonnay typifies the style of Chardonnay we aim to produce from our coastal vineyard.

Handpicked fruit of outstanding quality and optimal flavour ripeness was whole-bunch pressed to 228L Burgundian oak, 25% new. No cultured yeast was added; rather an uninoculated fermentation using the yeast strains indigenous to our vineyard was allowed.

Following the alcoholic fermentation the wine remained in barrel, on lees, for 11 months.

This concentrated and complex single vineyard Chardonnay shows all the hallmarks of the exceptional 2013 vintage – fantastic texture, complexity and length with wonderful ripe citrus fruit characters and subtle hazelnuts. A wine that is balanced and focused and a great reflection of our Te Awanga Vineyard.



## 2013 Elephant Hill Chardonnay wine analysis

Alcohol Content (%v/v)	13.5
Residual Sugar (g/L)	<1

**Elephant Hill**  
HAWKE'S BAY NEW ZEALAND

