



## 2013 Elephant Hill Reserve Syrah

The 2013 Reserve Syrah is made with Syrah from our Gimblett Gravels vineyard (85%) and Te Awanga Vineyard (14%) with 1% Viognier co-fermented into the blend. There were 15 separate hand-picks across the two vineyards from 28 March to 21 April.

Climatically 2013 was an exceptional vintage and widely rated as one of the best ever. The clonal make-up of the Syrah is 50% MS, 45% 470 and 5% Chave. There were 11 different ferments ranging from 1 to 5 tonnes in a combination of traditional open top oak cives and stainless open top fermenters. The ferments were hand plunged and the wine was then aged for 15 months in French oak of which 35% were new barrels. There was no fining and minimal filtration.

The wine is dense and concentrated with red and black berry fruit characters, pepper and spice. A wine that will age very well for many years.

### Wine analysis

Alcohol Content (%v/v)	13.5
PH	3.65
TA	6.2
Residual Sugar (g/L)	<1

