



2014 Elephant Hill Reserve Sauvignon Blanc

The grapes were all hand-picked from our Te Awanga vineyard which enjoys a temperate, dry climate and an extended growing season. Cooled by afternoon sea breezes this shingle vineyard allows us to make wines that display wonderful fruit purity and elegance.

2014 was a very good vintage allowing us to make a Reserve wine. The grapes were hand-picked over two separate picks from the stoniest block of the vineyard closest to the ocean. The vines were planted in 2003 and the stoney, free draining soil adds a minerality to the wine.

The grapes were whole-bunch pressed to enable gentle extraction of the juice and underwent a natural fermentation using indigenous yeast. 50% was fermented in old oak puncheons and 50% in stainless steel tank. The resulting wine was blended and allowed to rest in 3 year old oak on fine lees for eight months. Coupled with regular lees stirring, the wine has developed excellent texture and mouth-feel.

What we are looking for is pure fruit expression, fine acidity with great texture, length and citrus characters.



Wine analysis

Alcohol Content (%v/v)	12.5
PH	3.2
TA	6.9
Residual Sugar (g/L)	2.5

Elephant Hill
HAWKE'S BAY NEW ZEALAND

