



2012 Elephant Hill Reserve Syrah

Located in Hawke's Bay, our vineyards enjoy a temperate, dry climate and an extended growing season allowing us to grow wines that display wonderful fruit purity and elegance.

Every wine crafted by Elephant Hill is made with fruit hand-picked from sustainably-run vineyards. This 2012 Reserve Syrah is made with Syrah from our Gimblett vineyard (80%) and Te Awanga Vineyard (19%) with 1% Viognier co-fermented into the blend. There were 10 hand-picks of Syrah across the two vineyards and 4 hand-picks of Viognier from the Te Awanga vineyard.

Climatically the vintage was a cool one and required very strict, precision viticulture to produce the quality expected of an Elephant Hill wine. The clonal make-up of the Syrah is 72% M.S. and 27% 470 and the 1% Viognier. The bunches were gently de-stemmed and fermented in traditional open-top oak cuves. After pressing the wine was put to French oak barriques (30% new) and allowed to age for 15 months before bottling.

Displaying typical Syrah characters of blackberry and spice the wine also has pronounced pepper characters due to the cool vintage. We believe with the correct vineyard and winery practices this wine like our 2012 Estate Syrah shows the versatility of Syrah in Hawke's Bay in that it can produce quality wine in a cool as well as a warm vintage.

2012 Elephant Hill Syrah wine analysis

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|------------------------|------|
| Alcohol Content (%v/v) | 13.5 |
| PH | 3.56 |
| TA | 5.6 |
| Residual Sugar (g/L) | <1 |



Elephant Hill
HAWKE'S BAY NEW ZEALAND

