

2013 Elephant Hill Pinot Noir

Elephant Hill is a family owned winery estate making premium, hand crafted wines. Attention to detail, hard work and an absolute commitment to quality are the hallmarks of our viticulture and winemaking. Our wines are made from 100% hand-picked grapes.

The grapes for our Central Otago Pinot Noir were sourced from the Maori Point Vineyard in the Tarras sub-region. A combination of clones was used in blending to showcase the broad flavour spectrum of Central Otago Pinot Noir. The majority of the grapes were carefully de-stemmed with a small proportion (5%) of whole cluster grapes used. They were cold soaked for a week to preserve delicate aromas and colour. Fermentation took place in traditional open top wooden cuvés. Following pressing, the wine spent 10 months maturing in oak, of which 25% were new Burgundian oak. It was then bottled with minimal fining and intervention.

The wine shows typical Pinot Noir characters of red berry fruit and subtle floral characters followed by notes of bay leaf and spice. A very well balanced wine with soft tannins and good length.

2013 Elephant Hill Pinot Noir wine analysis

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





