



2014 Elephant Hill Sauvignon Blanc

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 from fruit hand-picked from sustainably-run vineyards.

2014 was the second vintage in a row where Hawke's Bay was blessed with excellent growing and ripening conditions. The Sauvignon Blanc is made from seven separate hand-picks between the 6th and 14 of March, all the fruit coming from our Te Awanga coastal vineyard. The grapes were gently whole bunch pressed and fermented with natural yeasts at cool temperatures. They were then blended and retained on fine lees for 6 months to enhance texture and complexity.

The wine is showing citrus blossom, wild herb and a subtle gooseberry character with the palate enhanced by a flinty minerality typical of Elephant Hill Sauvignon Blanc from our coastal Te Awanga vineyard. The refreshing acidity gives a clean and long finish.



2014 Elephant Hill Sauvignon Blanc wine analysis

Alcohol Content (%v/v)	13.0
RS (g/L)	3.3