



2015 Elephant Hill Syrah

For the third year in a row, our Hawke's Bay vineyards experienced a warm and dry growing season. This allowed our Syrah grapes to experience a long and gentle ripening period on the vine. With 31 picks over a three-week period in April, the result is a wine that exhibits the purity of fruit and elegance typical for Elephant Hill.

The 2015 Syrah is made from grapes off our Gimblett, Te Awanga and Triangle Vineyards. The vine clones are Mass Selection (46%), 470 (36%), 877 (9%) and Chave (8%) and were co-fermented with 1% of Viognier. Whilst keeping 10% as whole clusters the remainder of the grapes were gently destemmed, pressed and aged for 13 months in French oak, 30% new. Thereafter the wine was kept on lees for another 12 months, then bottled in late February 2017.

It has aromas of blackberry and anise with ripe, juicy black fruits and typical spice and pepper on the palate. The wine is luscious and elegant, a true Elephant Hill Syrah.



2015 Elephant Hill Syrah analysis

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

Elephant Hill
HAWKE'S BAY NEW ZEALAND

