



## 2016 Elephant Hill Sauvignon Blanc

The Sauvignon Blanc is planted at our coastal Te Awanga vineyard where the cooling sea breeze and free draining shingle soils give us fantastic quality grapes for making this wine. Over the crucial summer months, we had some long dry days and relatively low humidity followed by perfect Autumn weather for our early ripening varieties, such as Sauvignon Blanc to display wonderful fruit purity and elegance.

We generally pick our Sauvignon Blanc early to retain good acidity and make the style of wine we like for this variety. The fruit was gently whole bunch pressed and fermented with natural yeasts at cool temperatures. The wine was then blended and retained on fine lees for 10 months.

The 2016 Sauvignon Blanc shows aromas of citrus characters with a hint of lemongrass. It has an impressive textural quality with mouth-watering drive, flinty minerality and beautiful long finish.

### Wine analysis

Alcohol Content (%v/v)	12.5
RS (g/L)	2.8

