



2016 Elephant Hill Chardonnay

Over the crucial summer months, our Hawke's Bay vineyards had some long dry days and relatively low humidity followed by perfect Autumn weather. This allowed our early ripening varieties such as Chardonnay to display wonderful fruit purity and elegance.

The wine is made with hand harvested grapes from our coastal Te Awanga vineyard. The bunches were whole-bunch pressed to 228L oak barriques, 25% new. It is a wild yeast fermented Chardonnay which purposely did not go through malolactic fermentation and remained in barrel, on lees, for 11 months.

It is a balanced, well-structured Chardonnay showing great fruit concentration with lovely texture and a lingering finish.

Wine analysis

Alcohol Content (%v/v)	13.7
RS (g/L)	1.3



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