



### 2016 Elephant Hill Syrah

Climatically, 2016 was a cooler, slower and late vintage compared to the last three vintages. However, this allowed our Syrah grapes to experience a long and gentle ripening period on the vine. With multiple 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 2016 Syrah is made from grapes off our Gimblett, Te Awanga and Triangle Vineyards. Whilst keeping 5% as whole clusters the remainder of the grapes were gently de-stemmed, pressed and aged for 22 months in French oak, 25% new. Thereafter the wine was kept on lees for another 6 months, then bottled in February 2018.

It has aromas of boysenberry, pepper, subtle liquorice and floral note with smooth tannins. 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

Vineyard breakdown:  
 Gimblett Gravels- 64%  
 Te Awanga- 26%  
 Bridge Pa- 10%