



## 2017 Elephant Hill Sauvignon Blanc

*Established in 2003, Elephant Hill located within a stone's throw of the Pacific Ocean on the idyllic Te Awanga coast of Hawke's Bay on New Zealand's North Island.*

*The winemaking at Elephant Hill is driven by tradition while not losing sight of what innovation can bring to the blend. Our aim is to make wines that are balanced, elegant and a true expression of the vineyards they come from.*

### WINEMAKING NOTES

The Sauvignon Blanc is produced from our Te Awanga Estate vineyard. The free draining shingle soils give us fantastic quality grapes for this wine. We generally harvest our Sauvignon Blanc early to retain good acidity. The fruit was gently whole-bunch pressed and fermented with indigenous yeast in stainless-steel tank. The wine was then blended and retained on fine lees for 9 months to enhance texture and complexity. The wine was bottled on 5<sup>th</sup> March 2018.

The Sauvignon Blanc shows aromas of citrus characters with a hint of dried herbs. Weighted texture on the palate is resulted from ageing on lees, enhancing the minerality and flint notes supported by its mouth-watering acidity backbone.

### FOOD & WINE MATCH

Match with seafood or poultry dishes.

### 2017 Sauvignon Blanc analysis

Alcohol Content: 12.5%

Content Residual Sugar: 2 g/l