

2017 Elephant Hill Chardonnay

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.

VINTAGE OVERVIEW

2017 was a challenging year for the whole of the Hawke's Bay wine industry. At Elephant Hill however we believe in maximising our input to achieve the best we can in any one season. With a 'noholds' barred approach we believe we can still produce superior quality wines which typify the season, all be it at much lower volumes.

WINEMAKING NOTES

Chardonnay is our flagship white variety at Elephant Hill. Both our Te Awanga and Bridge Pa vineyards have the ideal sub-climates to grow this variety. The bunches were whole-bunch pressed to 228L oak barriques, 25% new. This Chardonnay purposely did not go through malolactic fermentation and remained in barrel and on lees for 12 months.

This is an elegant and concentrated Chardonnay that combines vibrant citrus and stone-fruit characters with wonderful texture and finish. The wine was bottled on 27th March 2018.

WINE ANALYSIS

Alcohol Content: 13.4% Residual Sugar: 1.1 g/L Tartaric Acid: 6.2 g/L

ACCOLADES & REVIEWS

Cameron Douglas MS - 94points Wine Orbit - 5stars, 94 points



