



2016 Elephant Hill Sea Sauvignon Blanc

The 'Earth, Sea and Stone' wines are designed to reveal the purest characters of our three sub-region vineyards as well as showing individual varietal expression.

SEA- Te Awanga

Literally across from the Pacific Ocean. The close proximity to the ocean moderates the temperature and allows the grapes to slowly mature, preserving lively acidity and developing intense flavours.

VINTAGE

For our 'Sea' Sauvignon Blanc, the vines struggled with early growth and canopy development. Thanks to the warming influence of the ocean (located approximately 80m from the block), vine growth rapidly advanced in the early part of summer. These special vines also benefit from additional warming, thanks to the old beach stones in which the vines are planted and which retain heat absorbed during the day. This 'hard' ground makes the vines struggle during the hot summer months (again moderated by the now cooler ocean), encouraging the vines to concentrate their flavour into a reduced number of bunches. Thanks to the drying on-shore breezes, the free draining nature of the 'soil' and the fact that the autumn rains stayed away until late March, the grapes were able to achieve the desired quality to be awarded our 'Sea' tier of quality.

WINEMAKING NOTES

The grapes were whole-bunch pressed to enable gentle extraction of the juice and underwent a natural fermentation using indigenous yeast. 50% was fermented in 500L oak puncheons and 50% in stainless steel tank. 16 months on lees.

TECHNICAL INFO

Alcohol: 12.6%
RS: <2.1 g/L
TA: 6.8 g/L
Dry Extract: 23.1 g/L

94 points- Cameron Douglas MS

