



2021 Elephant Hill Sauvignon Blanc

Established in 2003, Elephant Hill is 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

A fantastic vintage for Hawke's Bay with picking starting early for the whites with good ripeness achieved whilst maintaining natural fresh acidity levels. The wines are stylistically elegant, mineral and well defined.

Winemaking

Select pick in 1st & last week of March. Fermented 90% in steel tank, 10% in seasoned French oak. 8 months on fine lees, occasional stirring.

Tasting Note

Elegant, fresh, mineral and fruit laden bouquet with flavours of sweet grapefruit and lemon, white peach and dried pineapple. There's a fine satin texture as the wine touches the palate with a core of fresh citrus and tropical fruits, salivating acidity and a saline layer adding extra mouthfeel. A dried herb quality emerges on the finish. (Cameron Douglas MS)

Review

94 points, Candice Chow
93 points, Cameron Douglas MS
91 points, Sam Kim

Technical Data

Vineyard

100% SEA (Te Awanga)

Wine

Alcohol content: 13.5%
Residual Sugar: Dry
pH: 3.12
TA: 7.3



Elephant Hill
HAWKE'S BAY · NEW ZEALAND

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