



2018 Elephant Hill Sea Viognier

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 Southern Pacific Ocean neighbouring our Te Awanga Estate vineyard is the inspiration for the growing of our 'Sea' wines.

Vintage Overview

A warm spring, followed by hot dry summer resulted in a superior set and ripening of our Sea Chardonnay at Te Awanga. The 2018 vintage has been a relatively short one; only 6 and a half weeks and has had its fair share of challenges. Hot, dry days, wet and windy ex-tropical cyclones and biting cold southerlies sum up the huge challenges faced in the 6 weeks.

Winemaking

Whole bunch pressed, barrel fermented and aged in 30% new French oak for a full 12 months with lees stirring. The remainder in older oak and stainless-steel tanks bringing freshness to the wine. Minimal malolactic fermentation.

Tasting Note

Cooling sea breezes, shingle soils and delicate winemaking underlie the elegance and purity we strive for in this Viognier. This wine displays classic aromas of ripe peaches, nectarines and exotic floral notes. The palate is smooth and supple with rich fruit flavours and lively acidity.

Review

"A very attractive bouquet of Viognier - pure, varietal and pretty with aromas and flavours of white apricot and peach, apple and spice. A silky generous texture with medium acidity and light saline core highlighting minerality."- Cameron Douglas MS, 95 points

Technical Data

Vineyard

100% Te Awanga
Harvest: late March 2019

Clone

100% Cl.642

Wine

Alcohol Content: 13.5%
Residual Sugar: <1 g/L
TA: 4.7 g/L
Cellar: 2020-2025



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