



2016 Elephant Hill Syrah

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

Climatically, 2016 was a cooler, slower and late vintage compared to the last three vintages. However, this allowed our Syrah grapes to experience a long and gentle ripening period on the vine. With multiple picks over a three-week period in April, the result is a wine that exhibits the purity of fruit and elegance typical for Elephant Hill.

Winemaking

The 2016 Syrah is made from grapes off our three Hawke's Bay vineyards. Whilst keeping 5% as whole clusters the remainder of the grapes were gently de-stemmed, pressed and aged for 22 months in French oak, 25% new. Thereafter the wine was kept on lees for another 6 months, then bottled in February 2018.

Tasting Note

The 2016 Syrah has aromas of boysenberry, pepper, subtle liquorice and floral notes with smooth tannins. It is luscious and elegant, a true Elephant Hill Syrah.

Review

"This is a harmoniously integrated Syrah with blackberry, raspberry, spice, pepper and earth flavours on a fine-structured, soft and refined palate. Match with lamb, beef and venison over the next 5-6+ years." -Raymond Chan Wine Reviews, 18.5/20 points

Technical Data

Vineyard

64% Gimblett Gravels
26% Te Awanga
10% Bridge Pa Triangle

Wine

Alcohol Content: 13.5%
Residual Sugar: <1 g/L
TA: 5.8 g/L
Dry Extract: 30.5 g/L



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