



Elephant Hill

2010 Elephant Hill Rosé

Elephant Hill is a Hawke’s Bay winery located on the Te Awanga coastline; our vineyard enjoys a temperate, dry sub-climate and an extended growing season. Cooled by afternoon sea breezes our shingle vineyard allows us to grow wines that display wonderful fruit purity and elegance. Every wine crafted by Elephant Hill is made of fruit hand-picked from sustainably run vineyards.

This 2010 Rosé is made from 100% Pinot Noir. The grapes were hand-picked from the Three Miner’s vineyard in Alexandra, Central Otago and brought as whole bunches to our Estate winery. The grapes were gently de-stemmed, crushed and cold soaked for two days before being pressed. The resultant juice was fermented predominantly in stainless steel tank at a cool temperature. A small percentage of barrel fermented Rosé makes up the blend.

Strawberry and red cherry flavours complement the nose of raspberry and spun-sugar. This is a serious, savoury Rosé to be enjoyed with food. The stunning salmon pink colour is typical of Rosé made from Pinot Noir.



2010 Elephant Hill Rosé Harvest Analysis

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|-------------------|------|
| Brix (% Sugar): | 23.2 |
| T.A (grams/litre) | 6.3 |
| pH | 3.47 |

Wine Analysis

| | |
|------------------------|------|
| Alcohol Content (%v/v) | 13.8 |
| T.A. (g/L) | 5.8 |
| pH | 3.37 |
| Residual Sugar (g/L) | 3.3 |
| Dry Extract | 29.2 |

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