



2008 Elephant Hill Chardonnay

Elephant Hill is a producer of premium Hawke’s Bay wine. Located on the Te Awanga coast, our vineyard enjoys a temperate, dry 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.

Our 2008 Chardonnay typifies the style of Chardonnay we aim to produce from our coastal vineyard. Handpicked fruit of outstanding quality and optimal flavor ripeness was whole-bunch pressed to 228L Burgundian oak, 50% new. No cultured yeast was added; rather an uninoculated fermentation using the yeast strains indigenous to our vineyard was allowed. Following the alcoholic fermentation the wine remained in barrel, on lees, for 10 months. The wine did not undergo malolactic fermentation.

The 2008 Chardonnay is intense and concentrated. Aromas of pink grapefruit, citrus blossom and nectarine complement the sharply focused palate of spicy Meyer lemon, green apple and hazelnut.

This elegant and concentrated wine can be enjoyed in its youth but will reward patience and careful cellaring for up to five years.

2008 Elephant Hill Chardonnay Harvest Analysis

Brix (% Sugar):	24.2
T.A (grams/litre)	6.7
pH	3.31



Wine Analysis

Alcohol Content (%v/v)	13.5
T.A. (g/L)	6.3
pH	3.55
Residual Sugar (g/L)	2.0