



Elephant Hill

2008 Elephant Hill Viognier

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.

The 2008 Viognier is only the second we have crafted from our Te Awanga vineyard. Fruit was gently whole bunch pressed while cool and fermentation was conducted in predominantly stainless steel tanks at low temperatures over a two week period. Ten per cent of the blend was fermented in 500 litre oak puncheons to add another layer of complexity. The wine remained on light lees for 4 months prior going to bottle. 480 cases were produced.

Apricot flavours with a lemon lime zest. The nose displays the aromatic intensity you expect from great Viognier. The palate balances richness with fine acidity and minerality.

Our Viognier is delicious to drink now and will reward cellaring for up to three years.



2008 Elephant Hill Viognier Harvest Analysis

Brix (% Sugar):	24.0	24.4
T.A (grams/litre)	6.1	6.7
pH	3.58	3.69

Wine Analysis

Alcohol Content (%v/v)	13.6
T.A. (g/L)	6.0
pH	3.53
Residual Sugar (g/L)	4.7

Elephant Hill Estate & Winery Ltd
86 Clifton Road, Te Awanga
Hawke's Bay, New Zealand
Tel +64 6 873 0400, Fax +64 6 875 1444
Email info@elephanthill.co.nz
www.elephanthill.co.nz

