



2017 Elephant Hill Syrah

Established in 2003, Elephant Hill 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

2017 was a challenging year for the whole of the Hawke's Bay wine industry. At Elephant Hill however we believe in maximising our input to achieve the best we can in any one season. With a 'no-holds' barred approach we believe we can still produce superior quality wines which typify the season, all be it at much lower volumes.

WINEMAKING NOTES

Syrah is the key variety at Elephant Hill. Hand harvesting, small batch fermentation and aging in French oak barriques ensure a wine of great balance and finesse. The 2017 Syrah is made from grapes off our Gimblett, Te Awanga and Bridge Pa Triangle Vineyards. All the grapes were gently de-stemmed, pressed and aged for 18 months in 25% new French oak. The wine was bottled on 27th March 2019.

Wine analysis

Alcohol Content: 13%

Residual Sugar: < 1g/L