



## 2014 Elephant Hill Airavata

*The Icons are the pinnacle of Elephant Hill's winemaking philosophy. They are fine and rare wines with great complexity and depth and are made not only because of their exceptional quality but because they are special and unique.*

*Airavata means the king-god of Elephants in Hindu.*

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### VINTAGE

Climatically 2014 was an exceptional vintage giving us the quality of grapes good enough to make one of our Icon wines, Hieronymus. Purposely held back and released after 17 months in bottle and four years after vintage.

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### WINEMAKING NOTES

The wine is made with Syrah from our Gimblett Gravels vineyard (Mass Selection and 470 Clones) and Te Awanga Vineyard (Mass Selection clone) with 1% Viognier co-fermented into the blend. There were 5 separate hand-picks across the two vineyards from 4th April to 21 April. These were fermented in 5 small open top oak cives with about 30% whole cluster. The warm fermentations were hand plunged and took 14 to 21 days before being drained and then vinified in 71% new French oak with the remainder in older barrels. No pressings went into the wine. The wine then spent 27 months in oak with no racking of the barrels and was bottled with very minimal filtration and no fining.

The wine has great depth and complexity showing concentrated and ripe blackberries and plum, with layers of dried herb and spice. The acidity, oak and firm, ripe tannins combine to give a Syrah that will improve and age very well for many years.

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### TECHNICAL INFO

Alc: 13.5%  
TA: 5.7g/L  
Dry Extract: 33g/L  
RS: <1 g/L

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### ACCOLADES

19.5+/20 points  
- Raymond Chan Wine Review  
96 points - Bob Campbell MW  
98 points - Sam Kim, Wine Orbit  
5 stars - Michael Cooper  
94 points - Joe Czerwinski