



## 2015 Elephant Hill Le Phant Blanc

Located in Hawke's Bay, our vineyards enjoy a temperate, dry climate and an extended growing season allowing us to make wines that display wonderful fruit purity and elegance. The 2015 vintage provided excellent conditions similar to 2013 with a settled autumn and very good ripening.

The 2015 Le Phant Blanc is a blend of Pinot Gris (45%), Viognier (30%), Chardonnay (20%) and Gewurztraminer (5%) from our coastal Te Awanga Vineyard. The grapes were whole-bunch pressed and co-fermented. A small proportion was barrel fermented and the rest in stainless steel, temperature-controlled tanks.

It is an aromatic white blend showing stone fruit characters on the nose with a baked apple and a creamy texture on the palate. It can very easily be enjoyed on its own or with a wide variety of seafood, white meat and even spicy foods.



## 2015 Elephant Hill Le Phant Blanc wine analysis

Alcohol Content (%v/v)	14
RS (g/L)	1.3