



2015 Elephant Hill Reserve Syrah

Owned by the Weiss family, Elephant Hill is a wine estate based in Hawke's Bay, New Zealand.

The 2015 Reserve Syrah is made with grapes from our Triangle Vineyard (56%); Te Awanga Vineyard (30%); Gimblett Vineyard (14%) and with 1% Viognier co-fermented into the blend.

Climatically 2015 was a cooler year but it still allowed us to grow and ripen grapes to optimum quality. Small ferments ranging from 1 to 5 tonnes combining traditional open top oak cives and stainless open top fermenters included 15% whole bunches. The ferments were hand plunged and the wine was then aged for 19 months in 25% new oak with an additional 6 months in tank on lees. There was no fining and minimal filtration.

The wine is rich and concentrated with black berry, plums, green peppercorn and spice. It has a lovely finish and very fine grained tannins. It is a wine that will keep improving and recommend to cellar up to 2030 with proper cellaring.

Wine analysis

Harvest Date:	From 16 th April
Alcohol Content (%v/v):	13.5
Residual Sugar (g/L):	<1

