



2016 Elephant Hill Viognier

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.

2016 had a late start to the season with cool spring conditions followed by a very warm summer and early autumn period. Unusually consistent warm January and February temperatures led to record Grower Degree Days in that period.

The 2016 Viognier was hand harvested over multiple picks from our older vines planted in 2004 at the coastal Te Awanga vineyard. The fruit was whole-bunch pressed and fermented with indigenous yeast in a mixture of stainless steel and new and old oak barriques. The ripest hand-picked fruit (50%) was barrel fermented adding good texture and body to the wine and the remaining 50% which had higher acidity was fermented in stainless tanks bringing freshness to the wine.

It has classic stone fruit varietal characteristics of apricot and peach along with nectarine and hints of spice and ginger. The palate balances richness with fine acidity and good length.

2016 Elephant Hill Viognier analysis

Alcohol Content (%v/v) 13.5

Residual Sugar (g/l) 1.1



Elephant Hill
HAWKE'S BAY NEW ZEALAND

