

2017 Elephant Hill Le Phant Blanc

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.

WINEMAKING NOTES

The 2017 Le Phant Blanc is a blend of Pinot Gris (58%), Viognier (38%) and Gewurztraminer (4%) from our coastal Te Awanga Vineyard. The grapes were whole-bunch pressed and cofermented. A small proportion was barrel fermented and the rest in stainless steel, temperature controlled tanks.

Our signature aromatic white blend from 2017 vintage has a lovely bouquet of white peach, hints of floral layered with mineral and fresh palate.

FOOD & WINE MATCH

It can very easily be enjoyed on its own as aperitif or with a wide variety of seafood or poultry dishes.

Wine analysis

Alcohol Content (%v/v) 13.5 Residual Sugar: 2.6g/L





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