



Elephant Hill

2007 Elephant Hill Sauvignon Blanc

Elephant Hill is a producer of premium Hawke's Bay wine. Located on the Te Awanga coast, our vineyard enjoys a temperate, dry climate and an extended growing season. Cooled by afternoon sea breezes our shingle vineyard allows us to grow wines that display wonderful fruit purity and elegance.

The 2007 harvest at our Te Awanga Estate vineyard was excellent for Sauvignon Blanc. The grapes were hand-picked and whole bunch pressed to enable gentle juice extraction. Fermentation was undertaken at a cool temperature to maximize retention of fruit flavour and aroma. The resulting wine was allowed to rest on fine lees for a period, with occasional stirring to develop greater texture.

The 2007 wine reflects the warm and dry growing season we experienced in Hawke's Bay. Tropical fruit and orange zest flavours are complemented by floral aromas. The palate is rich and enforced with a mineral and flinty edge. The fine acidity balances the slight retained sweetness.

2007 Sauvignon Blanc is perfect to drink now and will evolve beautifully for up to five years.



2007 Elephant Hill Sauvignon Blanc Harvest Analysis

Brix (% Sugar):	20.8	22.9
T.A (grams/litre)	6.8	8.5
pH	3.21	3.34

Wine Analysis

Alcohol Content (%v/v)	12.5
T.A. (g/L)	6.1
pH	3.25
Residual Sugar (g/L)	3.7

