



2007 Elephant Hill Syrah

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 growing season was well suited to Syrah. A long, warm and dry Indian summer allowed the grapes to be picked at the peak of their flavour. This Syrah is a 50/50 mix of the Mass Selection and Chave clone, one of the newer clones to find its way to Hawke's Bay from the Northern Rhone region of France. After picking, the bunches were gently de-stemmed but not crushed, then fermented in traditional open-top cuves. After pressing, the wine was put to oak barriques (40% new) and allowed to aged for 10 months before bottling.

Displaying typical Syrah character where aromas of boysenberry, dark chocolate and anise blend with hints of smoked meat. Ripe, juicy black fruits fill the rich palate. An abundance of fruit sweetness and spice ensures a wine of great balance.

Superb to drink now, our 2007 Syrah may also be comfortably cellared for up to five years.

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Harvest Analysis

Brix (% Sugar):	24.2
T.A (grams/litre)	5.8
pH	3.53

Wine Analysis

Alcohol Content (%v/v)	13.1
T.A. (g/L)	5.8
pH	3.73
Residual Sugar (g/L)	0.2

Due to fantastic demand this
Elephant Hill wine is now sold out.

