



# Elephant Hill

## 2007 Elephant Hill Viognier

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 Viognier is the first we have crafted from our Te Awanga vineyard. The long Indian summer allowed the fruit to ripen slowly, developing intense flavours. Harvested over two hand-picks, the fruit was whole bunch pressed while cool. Fermentation was conducted in stainless steel at low temperatures over a two week period. The wine remained on light lees for four months prior to going to bottle. 500 cases of the 2007 Elephant Hill Viognier were produced.

The wine displays the classic characteristics of this noble variety. Apricot and Turkish-delight flavours mingle alongside pink grapefruit and nectarine. The nose displays the aromatic intensity you expect from great Viognier. The palate balances richness with fine acidity and minerality. A long finish completes this inaugural wine.

**Our 2007 Viognier is delicious to drink now and will reward cellaring for up to three years.**



## 2007 Elephant Hill Viognier Harvest Analysis

Brix (% Sugar):	24.3
T.A (grams/litre)	6.8
pH	3.69

## Wine Analysis

Alcohol Content (%v/v)	13.7
T.A. (g/L)	5.5
pH	3.64
Residual Sugar (g/L)	4.4

Elephant Hill Estate & Winery Ltd  
86 Clifton Road, Te Awanga  
Hawke's Bay, New Zealand  
Tel +64 6 873 0400, Fax +64 6 875 1444  
Email [info@elephanthill.co.nz](mailto:info@elephanthill.co.nz)  
[www.elephanthill.co.nz](http://www.elephanthill.co.nz)