



Elephant Hill

2008 Elephant Hill Reserve 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 2008 growing season was well suited to Syrah. A long, warm summer allowed us to pick our estate grown Syrah grapes at their peak flavour. This Syrah is a mix of the classic Mass Selection clone and Chave, one of the newer clones to be grown in Hawke's Bay. A small amount of Viognier fruit (1%) was included in the pick. The hand-picked bunches were fully de-stemmed without crushing, and fermented in traditional open-top wooden cives. After pressing, the wine was put to 100% new burgundian oak barriques and allowed to mature for 15 months before bottling.

Classic Syrah aromas of blackberry, cassis, black pepper and anise combine with notes of violets and other florals. Ripe dark fruits fill a palate that perfectly balances richness and acidity.

Although excellent drinking now, patience and will-power will be rewarded as this 2008 Reserve Syrah is designed to drink between 2010 - 2018.



2008 Elephant Hill Reserve Syrah Harvest Analysis

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|-------------------|-------------|
| Brix (% Sugar): | 23.8 - 25.2 |
| T.A (grams/litre) | 6.8 |
| pH | 3.45 |

Wine Analysis

| | |
|------------------------|------|
| Alcohol Content (%v/v) | 13.2 |
| T.A. (g/L) | 5.9 |
| pH | 3.62 |
| Residual Sugar (g/L) | nil |

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