

2009 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 2009 harvest at our Te Awanga Estate vineyard perfectly suited our Sauvignon Blanc. The grapes were hand-picked and whole-bunch pressed to enable gentle extraction of the juice. Indigenous yeast fermentations undertaken at cool temperatures have allowed us to maximise varietal flavour and aroma. The resultant wines were blended and remained in contact with fine yeast lees for 3 months, with occasional stirring to develop its fine texture.

The 2009 wine displays a combination of gooseberry, lemon verbena and thyme. The palate perfectly balances wet-stone minerality with flavours of lime and citrus peel. The racy acidity complements the retained sweetness creating a classical Te Awanga Sauvignon Blanc.

Ten separate hand-picks of Sauvignon Blanc fruit were undertaken over a 27 day period to maximize the varietal expression of our Te Awanga Sauvignon Blanc fruit. 2100 cases produced.

Perfect to drink now and through to 2012.

2009 Elephant Hill Sauvignon Blanc Harvest Analysis

Brix (% Sugar):	20.6	21.8
T.A (grams/litre)	7.2	9.0
рН	3.15	3.27

Wine Analysis

11.9
7.1
3.07
4.8
24.0

Elephant Hill

Hawkes Bay

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