



Elephant Hill

2009 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 2009 Viognier is the third we have produced from our Te Awanga Estate vineyard. The hot Hawke's Bay summer allowed the fruit to ripen fully, developing intense flavours. Harvested over seven individual hand-picks, the fruit was whole-bunch pressed and fermented in a mixture of stainless steel and oak puncheons. The wine remained on light lees for four months prior to going to bottle.

This wine displays the classic characteristics of this variety. Flavours of apricot and melon mingle alongside pink grapefruit and nectarine. The nose, with its notes of ginger and fennel seed, displays the aromatic intensity you expect from great Viognier. The palate balances richness with fine acidity and minerality. A long finish completes a wine we are proud to share with you.

Seven select parcels of Viognier fruit were hand-picked to achieve the full spectrum of Viognier flavours our vineyard is capable of expressing. 740 cases of the 2009 Elephant Hill Viognier were produced.



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

2009 Elephant Hill Viognier Harvest Analysis

Brix (% Sugar):	23.0 - 25.5
T.A (grams/litre)	5.6 - 6.7
pH	3.39 - 3.87

Wine Analysis

Alcohol Content (%v/v)	13.8
T.A. (g/L)	5.6
pH	3.41
Residual Sugar (g/L)	3.0
Dry Extract	25.0

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