



# Elephant Hill

## 2010 Elephant Hill Viognier

Elephant Hill is a Hawke's Bay winery located on the Te Awanga coastline; our vineyard enjoys a temperate, dry sub-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.

Every wine crafted by Elephant Hill is made of fruit hand-picked from sustainably run vineyards.

The 2010 Viognier is the 4th we have produced from our Te Awanga Estate vineyard. The long, dry autumn allowed the fruit to ripen fully, developing intense flavours. Harvested over six 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 papaya mingle alongside red 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 a chalky minerality. A long finish completes a wine we are proud to share with you.

Six select parcels of Viognier fruit were hand-picked to achieve the full spectrum of Viognier flavours our vineyard is capable of expressing. 830 cases of the 2010 Elephant Hill Viognier were produced.



## 2010 Elephant Hill Viognier Harvest Analysis

Brix (% Sugar):	23.8-25.5
T.A (grams/litre)	6.1-6.9
pH	3.58-3.69

## Wine Analysis

Alcohol Content (%v/v)	14.2
T.A. (g/L)	6.5
pH	3.67
Residual Sugar (g/L)	3.5
Dry Extract	25.0

### Elephant Hill Estate & Winery Ltd

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