

2013 Elephant Hill Hieronymus

The 2013 vintage has been hailed as one of Hawke's Bay's truly exceptional vintages giving us the quality of grapes good enough to make one of our Icon wines, the Hieronymus. Purposely held back and released after a year in bottle and two and half years after vintage these wines are the pinnacle of Elephant Hill's winemaking and viticulture.

There were three different hand picks from 10 to 20 April. The Cabernet Sauvignon making up 60% of the wine is all from the Elephant Hill Gimblett Gravels Vineyard. The Malbec and Merlot at 20% each are from the Elephant Hill Triangle Vineyard. The grapes were sorted three times, once in the vineyard, then by the optical sorter and finally by hand. Attention to detail and a real focus on very specific high quality grapes were selected.

The Merlot and the Malbec were co-fermented and the Cabernet Sauvignon fermented separately, all in open top oak cuves. The wine was then drained with no pressing. The elevage for this wine was 17 months in 80% new French oak.

It is rich, ripe and unctuous, a balanced wine with under lying power and length. It is layered and complex and shows characters of plums, black current and mocha. The oak, tannins and acidity combine to give a structure that compliments the fruit and will allow this wine to improve for many years to come.

Wine analysis

Alcohol Content (%v/v) - 14; PH - 3.68 TA - 5.8; RS (g/L) < 1; Dry Extract (g/L) 30

Accolades

Raymond Chan Wine Reviews 20/20
Sam Kim, Wine Orbit 98 points
Michael Cooper 5 Stars
Geoff Kelly 19/20





Elephant Hill

HIERONYMUS