

2013 Elephant Hill Reserve Chardonnay

This is the second time we have made a Reserve Chardonnay and the fruit is all from our Te Awanga vineyard which was planted in 2003. This coastal region of Hawke's Bay and this vineyard are proving to be great sites for Chardonnay and with 2013 being an exceptional vintage we are excited to release a Reserve.

The fruit (84% Clone 15 and 16% Clone 95) was handpicked on three separate days - 21 March, 26 March and 2 April. The majority clone 15 gives us great acidity and lovely citrus characters which in turn are good for ageing and give us the characters in the style we want.

The slow fermentation was with indigenous yeast and went through natural malo and 30% new oak for a full 12 months with lees stirring early on. The wine was then transferred from barrel to tank and left on light lees for another 5 months to develop richness, texture and flavour. There was very minimal fining and filtration.

The result is a concentrated, rich Chardonnay with good length, weight and texture showing nutty and citrus characters.

Wine analysis

Alcohol Content (%v/v)	14.0
PH	3.35
TA	6.4
Residual Sugar (g/L)	1





