



2014 Elephant Hill Chardonnay

Located in Hawke's Bay, our vineyards enjoy a temperate, dry climate and an extended growing season allowing us to make wines that display wonderful fruit purity and elegance. 2014 was an excellent vintage for the second season in a row - sustained, consistent and slightly cooler overall than 2013. A settled autumn then provided perfect ripening conditions which lead to an early harvest.

The wine is made from handpicked fruit of outstanding quality and optimal flavour ripeness. The bunches were whole-bunch pressed to 228L Burgundian oak, 25% new. It is a wild yeast fermented Chardonnay which purposely did not go through malolactic fermentation and remained in barrel, on lees, for 11 months.

It is a balanced, well-structured coastal Te Awanga single vineyard Chardonnay showing great fruit concentration and a subtle nuttiness with good texture and length.

2014 Elephant Hill Chardonnay wine analysis

Alcohol Content (%v/v)	13.50
RS (g/L)	<1



Elephant Hill
HAWKE'S BAY NEW ZEALAND

