

2014 Elephant Hill Le Phant

Located in Hawke's Bay, our vineyards enjoy a temperate, dry climate and an extended growing season allowing us to grow wines that display wonderful fruit purity and elegance. Every wine crafted by Elephant Hill is made from fruit handharvested from sustainably-run vineyards.

The 2014 Le Phant is a full bodied Hawke's Bay red blend of Merlot (61%), Syrah(26%) and Cabernet Sauvignon. The grapes were hand harvested from our Gimblett, Te Awanga and Triangle Vineyards, carefully de-stemmed to open top cuves and fermented over a fourteen day period. The wine went through malolactic fermentation in oak with minimal intervention for 12 months.

It has typical blackberry and plum characters with a succulent texture and great finish. It can be enjoyed for a further 5 years from vintage.

2014 Elephant Hill Le Phant analysis

Alcohol Content (%v/v) 13.5 Residual Sugar (g/L) <1





