



2015 Elephant Hill Airavata

Established in 2003, Elephant Hill is located within a stone's throw of the Pacific Ocean on the idyllic Te Awanga coast of Hawke's Bay on New Zealand's North Island.

The Icons are the pinnacle of Elephant Hill's winemaking philosophy. Airavata means the king-god of Elephants in Hindu.

Vintage Overview

For the third year in a row, our Hawke's Bay vineyards experienced another exceptional growing season giving us the quality of grapes good enough to make our Icon Syrah, Airavata. Majority of the Syrah are grown at our inland Gimblett vineyard. Located on the course of an old river bed, has a number of positive effects on vine growth. The warming effect of the old river stones that litter the surface of the 'soil' absorb and retain the sun's heat during the day, resulting in warmer vine roots during cold weather.

Winemaking

The wine is made with Syrah from our Gimblett Gravels vineyard (Mass Selection). There were two hand-picks across two blocks in Gimblett vineyard. The fruit was cold-soaked for four days and fermented with cultured yeast, delestage twice daily until 10 brix then sealed with gentle cap-wetting once daily. The warm fermentations were hand plunged and took 14 to 21 days before being drained and then vinified in 52% new French oak with the remainder in older barrels. No pressings went into the wine. The wine then spent 24 months in oak with no racking of the barrels and 1 month in stainless steel tank. It was bottled with very minimal filtration and no fining. The wine was bottled on 27th March 2019.

Tasting Note

The 2017 Airavata has great depth and complexity showing plum, black cherries, spice and pepper with further savoury olive tapenade and bay leaf characters. The acidity, oak and fine, ripe tannins combine to give a Syrah that will improve and age very well for many years.

Review

"This is profound and compelling; the superbly expressed bouquet shows creme de cassis, Black Doris plum, vanilla, spicy oak and cocoa characters with hints of dried herb and mixed spice. The palate delivers outstanding concentration and depth, wonderfully complemented by layers of rich texture and polished tannins, finishing impressively long and engaging." -Wine Orbit, 98 points

Technical Data

Vineyard

71% Gimblett Gravels
29% Te Awanga

Wine

Alcohol Content: 13.5%
Residual Sugar: <1 g/L
Dry Extract: 32 g/L
TA: 6.2 g/L
Cellar: up to 2035
Production: 270 cases



Elephant Hill
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