



2016 Elephant Hill Chardonnay

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 winemaking at Elephant Hill is driven by tradition while not losing sight of what innovation can bring to the blend. Our aim is to make wines that are balanced, elegant and a true expression of the vineyards they come from.

Vintage Overview

Over the crucial summer months, our Hawke's Bay vineyards had some long dry days and relatively low humidity followed by perfect Autumn weather. This allowed our early ripening varieties such as Chardonnay to display wonderful fruit purity and elegance.

Winemaking

The wine is made with hand harvested grapes from our coastal Te Awanga vineyard. The bunches were whole-bunch pressed to 228L oak barriques, 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.

Tasting Note

It is a balanced, well-structured Chardonnay showing great fruit concentration with lovely texture and a lingering finish.

Review

"Medium-full bodied, the palate has a finely presented, well-concentrated core of white and yellow stonefruits, citrus fruit and mealy notes, along with subtle creamy barrel-ferment and nutty elements unfolding a little flinty detail. The fruit intensity and richness is balanced by fresh acidity and the wine flows along a very fine, textural-threaded line, leading to a refreshing finish." - Raymond Chan Wine Reviews, 18.5+/20 points

Technical Data

Wine

Alcohol Content: 13.4%
Residual Sugar: 1.3g/L



Elephant Hill
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