



2016 Elephant Hill Reserve Syrah

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

Although the 2016 mid vintage was challenging with warm, humid weather from the tropics, our premium blocks of Syrah at our Gimblett Vineyard provided the backbone to our red wines in 2016. The free draining soil retain hardly any free moisture and dry out very quickly after such wet weather.

Winemaking

The 2016 Reserve Syrah is made with 99% of Syrah grapes from our Gimblett Vineyard with 1% Viognier co-fermented into the blend. Small ferments ranging from 1 to 5 tonnes combining traditional open top oak cives and stainless open top fermenters. The ferments were hand plunged and the wine was then aged for 20 months in 40% new French oak with an additional 4 months in tank on lees. There was no fining and minimal filtration.

Tasting Note

The 2016 Reserve Syrah is rich and concentrated with blackberry, plums, pepper and spice. It finishes long and has silky tannins. It is a wine that will keep improving and can be enjoyed with proper cellaring up to 2030.

Review

"Dense, spicy syrah with plum, dark berry, black pepper, violet and nutty oak flavours. An appealing wine with a backbone of fine, drying tannins that makes it drinkable now but with potential for bottle development." - Bob Campbell MW, 94 points

Technical Data

Vineyard

99% Gimblett Gravels
1% Te Awanga
Harvest: 08-09/04/2016

Wine

Alcohol Content: 13.4%
Residual Sugar: <1 g/L
TA: 5.5 g/L
Dry Extract: 31.5 g/L



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