



2016 Elephant Hill Stone Syrah

The 'Earth, Sea and Stone' wines are designed to reveal the purest characters of our three-sub-region vineyards as well as showing individual varietal expression.

Elephant Hill is committed to crafting small volumes of world-class wines from its three unique vineyards in the Hawke's Bay.

VINTAGE

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 NOTES

2016 Stone Syrah is made with 99% of Syrah grapes with 1% of Viognier co-fermented into the blend. The ferments were hand plunged and the wine was then aged in French oak for 26 months, 30% new.

This 'Stone' wine is an expression of Syrah from our vineyards sited at the heart of the Gimblett Gravels Wine Growing District. It is a wine grown from a 'young soil with an old soul'. It is a wine that will keep improving and recommend to cellar up to 2030 with proper cellaring.

TECHNICAL INFO

Alc: 13.3 %
TA: 5.1 g/L
Dry Extract: 28.7 g/L
RS: <1 g/L
Production: 79 cases

Cameron Douglas MS 96 points
Bob Campbell MW 95 points

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