



2017 Elephant Hill Sauvignon Blanc

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

2017 was a challenging year for the whole of the Hawke's Bay wine industry. With a 'no-holds' barred approach we believe we can still produce superior quality wines which typify the season, all be it at much lower volumes. Sauvignon Blanc was relatively unaffected by adverse weather conditions which arrived later in the season.

Winemaking

The Sauvignon Blanc is produced from our Te Awanga vineyard. The free draining shingle soils give us fantastic quality grapes for this wine. We generally harvest our Sauvignon Blanc early to retain good acidity. The fruit was gently whole-bunch pressed and fermented with indigenous yeast in stainless-steel tank. The wine was then blended and retained on fine lees for 9 months to enhance texture and complexity.

Tasting Note

The 2017 Sauvignon Blanc has aromas of citrus characters with a hint of dried herbs. Weighted texture on the palate is resulted from ageing on lees, enhancing the minerality and flint notes supported by its mouth-watering acidity backbone.

Review

"Delightfully styled and inviting, the bouquet shows grapefruit, Granny Smith apple, nectarine and lemon peel aromas, leading to a vibrant palate that's juicy and persistent. It's texturally attractive with lovely mid-palate weight, finishing long and refreshing."
- Wine Orbit, 93 points

Technical Data

Wine

Alcohol Content: 13.0%
Residual Sugar: 1.5 g/L
TA: 5.7 g/L



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