



## 2018 Elephant Hill Sea Sauvignon Blanc

*The 'Limited Edition' 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 in the Hawke's Bay.*

*The Southern Pacific Ocean neighbouring our Te Awanga Estate vineyard is the inspiration for the growing of our 'Sea' wines.*

### VINTAGE

A warm spring, followed by hot dry summer resulted in a superior set and ripening of our Sea Sauvignon Blanc at Te Awanga. This effect was seen with early flavour development at relatively low brix levels, resulting in a relatively early picking date. In 2018 we split our small block of Sauvignon Blanc into different management areas, based on relative differences in vigour. This allows very precise management of differences within the block and allows hand picking of differing maturity levels if we wish.

### WINEMAKING NOTES

The grapes were whole-bunch pressed to enable gentle extraction of the juice and underwent a natural fermentation using indigenous yeast. 50% was fermented in neutral oak which added body and texture to the wine. The remaining 50% fermented in stainless steel tanks bringing freshness to the wine with an additional 4 months on lees.

Cooling sea breezes, shingle soils and delicate winemaking underlie the elegance and purity we strive for in this Sauvignon Blanc. Enjoy now or cellar to 2022.

### TECHNICAL INFO

Alc: 11.8 %  
TA: 7.3 g/L  
Dry Extract: 21.5 g/L  
RS: 2.2 g/L

**Elephant Hill**  
HAWKE'S BAY NEW ZEALAND

