



2019 Elephant Hill Sea Viognier

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

Vintage Overview

"Short, sharp and very busy!" summarised 2019 vintage for Elephant Hill. We were picking our low vigour 'Icon' Syrah blocks and 'Sea' Viognier at Te Awanga by week three of vintage. Once again we have picked Viognier of exceptional quality from our coastal vineyard which has all the hallmarks of another great wine.

Winemaking

Hand-picked fruit was gently whole bunch pressed, 55% barrel fermented and aged in 5 % new French oak for 12 months. The remainder in older oak and stainless-steel tanks bringing freshness to the wine. Minimal malolactic fermentation.

Tasting Note

Cooling sea breezes, shingle soils and delicate winemaking underlie the elegance and purity we strive for in this Viognier. This wine displays classic aromas of ripe peaches and nectarines and distinct floral notes. The palate is smooth and supple with rich fruit flavours and lively acidity.

Review

"It might be the power of suggestion, but I swear that I can smell the briny scent of the sea in every glass. This is a delicious viognier with ripe pear, apricot and honeysuckle flavours." - Bob Campbell MW, 5 stars 95 points

Technical Data

Vineyard

100% Te Awanga
Harvest: late March 2019

Clone

100% Cl.642

Wine

Alcohol Content: 13.5%
Residual Sugar: <1 g/L
Cellar: 2020-2025



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