



2010 Elephant Hill Syrah

Elephant Hill is a producer of premium Hawke's Bay wine. Located on the Te Awanga coast, our vineyard enjoys a temperate, dry climate and an extended growing season. Cooled by afternoon sea breezes our shingle vineyard allows us to grow wines that display wonderful fruit purity and elegance.

The 2010 growing season was well suited to Syrah. A long and dry autumn allowed the grapes to be picked at the peak of their flavour. This Syrah is a 70:30 mix of the Mass Selection and Chave clone, one of the newer clones to find its way to Hawke's Bay from the Northern Rhone region of France. After hand-picking, the bunches were gently de-stemmed but not crushed, then fermented in traditional open-top oak cives. After pressing, the wine was put to French oak barriques (30% new) and allowed to aged for 15 months before bottling.

Displaying typical Syrah character where aromas of blackberry, dark chocolate and anise blended with hints of smoked meat. Ripe, juicy black fruits fill the rich palate. An abundance of fruit sweetness and spice ensures a wine of great balance.

Superb to drink now, our 2010 Syrah may also be comfortably cellared for up to five years.



2010 Elephant Hill Syrah Harvest Analysis

Brix (% Sugar):	23.2 - 24.3
T.A (grams/litre)	6.5 - 7.3
pH	3.28 - 3.61

Wine Analysis

Alcohol Content (%v/v)	13.1
T.A. (g/L)	6.5
pH	3.76
Residual Sugar (g/L)	DRY

Elephant Hill

86 Clifton Road, Te Awanga
Hawke's Bay, New Zealand
Tel +64 6 873 0400, Fax +64 6 875 1444
Email info@elephanthill.co.nz
www.elephanthill.co.nz

