

## 2019 Elephant Hill Sea 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 Southern Pacific Ocean neighbouring our Te Awanga Estate vineyard is the inspiration for the growing of our 'Sea' wines.

### Vintage Overview

An incredible vintage for Hawke's Bay, one of the great years. Overall, the season was very warm with a total heat summation (1,425 Growing Degree Days) well above the Long-Term Average. The key ripening months of January and February were warm and dry. This combined with low crop yields, good flavour and careful selection allowed us to harvest fruit in excellent condition in the 2nd week of March.

# Winemaking

Hand harvested Sauvignon Blanc, gently pressed, and the resulting juice was briefly settled and racked to tank and seasoned French oak for fermentation. The wine was matured on fine lees for 11 months with occasional stirring, adding texture and complexity to the wine's core of fruit purity

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## **Tasting Note**

Intense and attractive sauvignon with a saline, oyster-shell, citrus and subtle gingery yeast lees flavours. Great purity and power. Very impressive. (Bob Campbell MW)

### Review

95 points, Bob Campbell MW 95 points, Cameron Douglas MS 92 points, Rebecca Gibb MW 91 points, James Suckling

# Technical Data

Wine	Vineyard
Alcohol content: 13%	100% SEA (Te Awan
Residual Sugar: 1.9gL	-
рН: 3.02	
TA: 7.3g/L	

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