



2016 Elephant Hill Salomé

Salomé Chardonnay is named after a famous ancestor of the Weiss family, Maria Salomé Ebner von Eschenbach. She was married to Carl Wilhelm Ebner in 1717, who was the Castellan of City of Gostenhof close to Nuremberg. This wine is the pinnacle of Elephant Hill's winemaking and viticulture.

WINEMAKING NOTES

Climatically, 2016 was a cooler vintage and the picking for Salomé Chardonnay began in late March. Majority of the grapes came from our Te Awanga vineyard with 17% from our Bridge Pa Triangle vineyard. A small amount of Clone 809 gave a lovely clean Muscat flavour with a subtle floral note. It was barrel fermented and aged in one-third new French oak for a full 12 months with some lees stirring. 20% went through malolactic fermentation.

TASTING NOTES

This wine displays lovely grilled stone fruits, pineapple and citrus backbones with subtle nutty, creamy aromas. It is truly balanced and well-structured with exceptional fruit purity, concentration and complexity. It is beautiful to drink now but will develop well with proper cellaring for up to a decade.

TECHNICAL INFO

Alcohol: 13.9%
RS: 1.7 g/L
TA: 7.1g/L
Dry Extract: 22.4 g/L

ACCOLADES

97 points - *Bob Campbell MW*
★★★★★ 19.5+/20
Raymond Chan Wine Review
★★★★★ *Michael Cooper*
96 points - *Sam Kim, Wine Orbit*
93 points - *Joe Czerwinski*