



2014 Elephant Hill Reserve Syrah

The 2014 Reserve Syrah is made with Syrah from our Gimblett Vineyard (50%); Te Awanga Vineyard (30%) and Triangle Vineyard (20%) with 1% Viognier co-fermented into the blend.

Climatically 2014 was an exceptional vintage and allowed us to grow and ripen grapes to optimum quality. Small ferments ranging from 1 to 5 tonnes combining traditional open top oak cuves and stainless open top fermenters included 25% whole bunches. The ferments were hand plunged and the wine was then aged for 19 months in 40% new oak with an additional 6 months in tank on lees. There was no fining and minimal filtration.

The wine is rich and concentrated with black berry, plums, pepper and spice. It finishes long and has very fine grained tannins. A wine that will keep improving and can be enjoyed with proper cellaring for ten years from vintage.

Wine analysis

Alcohol Content (%v/v)	13.5
Residual Sugar (g/L)	<1

