



*Global Syrah Master 2019- Silver
Andrew Caillard MW 97 points
Rebecca Gibb MW 91 points
Jancis Robinson, 16.5 points
Huon Hooke, 93 points*

Elephant Hill
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2017 Elephant Hill Airavata

The Icons are the pinnacle of Elephant Hill's winemaking philosophy. They are fine and rare wines with great complexity and depth and are made not only because of their exceptional quality but because they are special and unique.

Airavata means the king-god of Elephants in Hindu.

VINTAGE

The 2016/17 growing season was marked by a sharp change of fortunes towards the end of summer by a sudden increase in rainfall throughout February, March and April and with it the onset of disease and crop losses. However, in such bad weather losses do still occur; therefore our hand-picking regime has to be incredibly thorough, ensuring only the best grapes are picked. The irony is that our Icon, Reserve and single vineyard blocks receive the most attention throughout the season and are cropped the lowest, so in a bad year they will often survive better than other blocks which are less of a priority.

WINEMAKING NOTES

The wine is made with Syrah from our Gimblett Gravels vineyard (Mass Selection and 470 Clones) with 1% Viognier co-fermented into the blend. There were separate hand-picks across the two vineyards from early to mid-April. These were fermented in small open top oak cives with about 10% whole cluster. The warm fermentations were hand plunged and took 14 to 21 days before being drained and then vinified in 52% new French oak with the remainder in older barrels. No pressings went into the wine. The wine then spent 26 months in oak with no racking of the barrels and 3 months blended in stainless steel tank. It was bottled with very minimal filtration and no fining.

TECHNICAL INFO

Alc: 13.6%
TA: 5.0g/L
Dry Extract: 29.6g/L
RS: <1 g/L
Production: 265 cases
Harvest Dates: 27th March- 3rd April 2017



REVIEWS

Andrew Caillard MW, 97 points

Medium deep crimson. Fresh graphite, dark cherry aromas with ginger pepper notes.

Supple and inky smooth in texture with lovely dark cherry, mulberry, elderberry fruits, fine chalky firm graphite textures and long fresh mineral acidity. Chinotto notes at the finish with superb lacy tannin plume. Lovely density, volume and mineral persistency.

Jancis Robinson, 16.5 points

Rale to mid crimson. Warm, fresh, relatively light but fully ripe Syrah. Attractive savour on the finish with the lightest of black-pepper notes on the nose.

Stephen Brook

Elephant Hill Airavata Syrah. A fine modern-style Syrah, with a smoky savoury nose, with plum aromas. It's rich but not overly sumptuous, and the moderate acidity contributes to a very slight hollowness. But it's spicy and herbal and shows no astringency. Quite long.

Rebecca Gibb MW, 91 points

Youthful with a bright pinkish-purple appearance that just demands a lipstick shade be created in its honour.

This is a wetter year and yet small yields and highly selective picking has resulted in a very successful lighter and floral Syrah (with 1% Viognier) bursting with freshness. Not the most weighty style but it is very pretty and finely drawn. It's delightful to drink even at this early stage.

Huon Hooke, 93 points

Deep purple/red hue, with a fresh but subtle bouquet of plum and dark berries, some white pepper; very good intensity and drive, penetrating and long. Firm abundant tannins. Oak in balance. A keeper.