

Elephant Hill

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 winemaking at Elephant Hill is driven by tradition while not losing sight of what innovation can bring to the blend. The aim, to make wines that are balanced and elegant and a true expression of the vineyards they come from. Despite being the newest winery in the North Island, Elephant Hill is rapidly developing a reputation as a winery producing quality wines at all levels.

THE ELEPHANT HILL EXPERIENCE

WHITE WINE

Sauvignon Blanc 2014

Selected over 13 hand-picks for ripeness and flavour, grapes are gently crushed, fermented by wild yeasts, blended and then sat on lees for 3 months to create a beautifully textural and complex wine. Citrus and herb aromas, lime and gooseberry on the palate and flinty minerality. Altogether racy, zingy and delicious!

Chardonnay 2014

Intense and concentrated with aromas of pink grapefruit, citrus blossom and nectarine complement the sharply focused palate of spicy Meyer lemon, green apple and hazelnut.

Viognier 2015

The apricot, musk and orange blossom aromas of this wine are complimented by a hint of vanilla from the barrel. The palate is full-bodied with sweet fruit flavours of pear and apricot. A fantastic example of the variety

RED WINE

Pinot Noir 2012

Red berry and ripe black cherry flavours exhibiting subtle strawberry undertones. Notes of bay leaf and spice from Alexandra region.

Syrah 2013

Typical Syrah character where aromas of blackberry, dark chocolate and anise blend 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.

£50.00 per person (minimum 6 guests)

