

# VINO FINO

Explore a World of Wine

## ELEPHANT HILL EARTH SYRAH 2020



Original price was: \$69.99.~~\$64.99~~Current price is: \$64.99.

Product Code:	5857	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Syrah / Shiraz	Grape:	100% Syrah
Producer:	<a href="#">Elephant Hill</a>		



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Wide  
Delivery



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### TASTING NOTES

#### 5 Stars Michael Cooper, October 2023 (2020 Vintage)

"Very generous, rich and harmonious, the debut 2020 vintage was estate-grown in the Bridge Pa Triangle and matured for two years in French oak barrels (50 per cent new). Almost lush, it is mouthfilling, concentrated and smooth, with well-ripened plum, spice and blackcurrant flavours, a hint of liquorice, and a finely textured, well-rounded finish. Already delicious, it should break into full stride 2027+."

#### 5 Stars & 96/100 Bob Campbell MW, The Real Review, September 2023 (2020 Vintage)

"Dense, concentrated, fine-grained syrah with with appealing fruit sweetness and flavours that suggest dark berry, cassis, blackcurrant, dark chocolate, tobacco leaf, sweet herbs and spicy oak."

#### 5 Stars & 96/100 Sam Kim, Wine Orbit, September 2023 (2020 Vintage)

"It's richly fruited and sumptuous, showing dark berry, cake spice toasty oak and rich floral aromas on the nose, followed by a concentrated palate displaying wonderfully textured mouthfeel with velvety tannins. Mouthfilling with layers of delicious flavours, making it irresistible and gorgeously drinkable. A blend of Bridge Pa (99%) & Te Awanga (1%). At its best: 2025 to 2037."

#### Rated Outstanding & 95/100 Cameron Douglas MS, October 2023 (2020 Vintage)

"Fabulous colour and intensity with dark purples and ruby reds leading to a bouquet of dark berries and smoky soils, clove and vanilla, fleshy black currant baked boysenberry and spiced plums, freshly roasted coffee beans and milk chocolate. Taut,

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dry, a core of berry fruits, wood smoke and spices touch the palate all at once. A wine of complexity and youth, power and charm. Firm textures from an abundance of tannins, there's polish and mouthfeel, and a backbone of acidity showcase foundation, power and length. What a delicious wine. Best drinking from late 2025 through 2034."

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## **18.5/20 Joelle Thompson (2020 Vintage)**

"Juicy, dark, baked spiced black plum aromas are layered over a beautifully structured framework of ripe fruit and complex spice, flattered by aromas of youthful oak. Layers fresh sandalwood, cedar and fresh cinnamon, nutmeg and cardamon are all held together in a tight framework which suggests this wine has a long life ahead. It spent 24 months ageing in barrel, 50% new; a hefty portion that adds great structure to this commanding red. It can be enjoyed now but will reward at least three to five years' of ageing. The blend here is the reverse of Sea Syrah with 99% of grapes from Bridge Pa and 1% from the Sea Vineyard at Te Awanga."

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## **5 Stars & 19.0+/20 (96) Candice Chow, Raymond Chan Reviews, October 2023 (2020 Vintage)**

"Full, deep purple, lighter on the rim. The nose is robust with aromas of dark herb, black cherry, blackberry, earth, spice and savoury elements. Full-bodied, blackberry and black cherry aromas entwined with rich herb, liquorice, earth minerals, clove, star anise and cured meat. The mouthfeel is full and broad, liquorice melded with stony minerals, along with fine-grained tannins clinging to the palate. Rich and herbaceous elements drive an extended closing. This Syrah is alluring with a herbaceous feature, broody, rich mineral palate and a meaty finish. Match with herb-crusted lamb and steak & stout stew over the next 12+ years. Fruit from 99% Earth vineyard in Bridge Pa, 1% Sea vineyard. Mostly MS clone, plus 470 and 1% Viognier. Fermented 20% whole cluster, fermented to 14% alc, natural MLF in spring. Aged 24 months in barrel, 50% new oak, further 4 months in tank on light lees. 156 cases produced."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch