

VINO FINO

Explore a World of Wine

ELEPHANT HILL LE PHANT BLANC 2023



\$24.99

Wonderful Juicy Fleshiness and Silky Mouthfeel - Very Drinkable!

Product Code:	4914	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Te Awanga	Alcohol:	12.5%
Style:	White	Grape:	66% Pinot Gris, 34% Viognier
Variety:	White Blend		
Producer:	Elephant Hill		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"A unique blend of aromatic white varieties grown at our coastal SEA vineyard. 66% Pinot Gris and 34% Viognier, mostly hand harvested and whole bunch pressed. Fermented and aged in light lees in tank for 18 months without oak."

Rated Excellent & 93/100 Cameron Douglas MS, January 2025 (2023 Vintage)

"Made with 66% Pinot Gris and 33% Viognier the bouquet of this wine showcases a floral and fruit impact then scents of apricots and pear, white spice and clay mineral quality. The time on lees layers in both breadth and complexity. The real story of this wine is on the palate, spice laden with a core white fleshed fruits from peach to pear then apricot. Phenolics are an important feature tickling mid and back palate with texture. Well made, fleshy and taut. Best drinking from day of purchase through 2028+."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, February 2025 (2023 Vintage)

"Bright, even, pale yellow with a slight green hue. The nose is gently full, with aromas of orchard fruit, white floral, stonefruit and delicate spice. Medium-bodied, aromas of baked apple and pear melded with greengage, white floral and five-spice. The fruit is juicy and supported by refreshing acidity; an unctuous mouthfeel provides texture and frame to the pure fruit

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expression. Pure and refreshing. Match with pork stir-fry and steamed chicken over the next 3 years. Fruit from the Sea vineyard in Te Awanga, 66% Pinot Gris, 33% Viognier, mostly handpicked and whole bunch pressed, fermented and aged in light lees in tank for 18 months. 12.5% alc."

91/100 Sam Kim, Wine Orbit, January 2025 (2023 Vintage)

"Elegantly composed and expressed, the wine shows white flesh peach, crunchy apple, lemon peel, and floral aromas on the nose with a hint of oatmeal. The palate delivers delicate texture and fine flow, well supported by bright acidity, finishing lingering and mouth-watering. At its best: now to 2028."

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