

# VINO FINO

Explore a World of Wine

## ELEPHANT HILL RESERVE SYRAH 2018



Original price was: \$59.99.~~\$42.99~~Current price is: \$42.99.

Product Code:	4941
Country:	New Zealand
Region:	Hawkes Bay
Sub Region:	Gimblett Gravels
Style:	Red
Variety:	Syrah / Shiraz
Producer:	<a href="#">Elephant Hill</a>

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.5%
Grape:	100% Syrah



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2018 Vintage)

"The 10th Anniversary of the Elephant Hill Reserve Syrah. The outstanding 2018 vintage has shown great results across Hawkes Bay and this new release is a wine we are proud to call our 10th Edition of the Elephant Hill Reserve Syrah."

#### Rated Outstanding & 96/100 Cameron Douglas MS, September 2021 (2018 Vintage)

"Fine, varietal, complex and pure fruited bouquet. Aromas and flavours of red licorice and raspberry, some black currant then soft smoky barrel spices and a touch of powdered pepper. Dry on the palate with a mix of firm and fine tannins with a polished fine mouthfeel, a back bone of acidity carrying flavours of fruits and spices as well as some olive and fried herb. Flavours of barrel and lees gain intensity with each sip, carrying fruit and non-fruit flavours seamlessly. Wonderfully balanced with a core for fruit, salivating textures and lengthy finish. A wine ready to enjoy from purchase and through 2028+."

#### 5 Stars & 95/100 Sam Kim, Wine Orbit, September 2021 (2018 Vintage)

"Immensely complex and engaging, the wine shows dark plum, spicy oak, clove and violet characters with nuances of cured meat and dark cocoa. The concentrated palate offering multi-layered mouthfeel, wonderfully complemented by ripe fruit intensity and savoury nuances, leading to a lengthy plush finish. At its best: now to 2032."

#### 4 ½ Stars Michael Cooper, October 2021

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(2018 Vintage)

"Still very youthful, the 2018 vintage was estate-grown and hand-picked in the Gimblett Gravels (48 per cent), the Bridge Pa Triangle (40 per cent) and at Te Awanga (12 per cent), and matured for two years in French oak casks (35 per cent new). Full-coloured, it is a powerful red with strong blackcurrant, plum and spice flavours, slightly earthy notes adding complexity, fresh acidity and ripe, supple tannins. Well worth cellaring, it should break into full stride from 2023 onwards."

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**5 Stars & 19+/20 (96) Candice Chow, Raymond Chan Review, September 2021** (2018 Vintage)

"Deep ruby-red with a black hue, lighter on edge, youthful in appearance. The nose is elegant, with power, gently filling the glass with aromas of black plums, blackberries, melded with an amalgam of spices, black pepper, cinnamon, star anise, unfolding cedar and meaty nuances. Full-bodied, aromas of black plums and blackberries have depth and concentration, interweave liquorice roots, violets, and spices, followed by cedar, dark earthy minerals and meaty notes. The wine is rich and complex with dark details of fruit, spice and earth; mid-palate is creamy and bright, supported by balanced, lively acidity. A firm and minerally, fine-grained tannin extraction lends an opulent mouthfeel, provides vitality and, lingers with roasted coffee to a lengthy, satisfying finish. This complex and powerful Syrah shows dark fruit, spices and earth with depth and continually unfolding finer details. Match with venison with a rich sauce and roasted lamb over the next 10-15 years. 100% Syrah fruit sourced from Gimblett Gravels (48%), Bridge Pa (40%) and Te Awanga (12%), fermented to 13.5% alc, aged 24 months in barrel, 35% new oak."

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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

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