

VINO FINO

Explore a World of Wine

ELEPHANT HILL SEA SYRAH 2020



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

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|---------------|-------------------------------|----------|------------|
| Product Code: | 5869 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Hawkes Bay | Volume: | 750ml |
| Sub Region: | Te Awanga | Alcohol: | 13.0% |
| Style: | Red | Grape: | 100% Syrah |
| Variety: | Syrah / Shiraz | | |
| Producer: | Elephant Hill | | |



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TASTING NOTES

5 Stars Michael Cooper, October 2023 (2020 Vintage)

"The very elegant, concentrated, ageworthy 2020 vintage is Elephant Hill's "inaugural coastal Syrah". Estate-grown and hand-harvested at Te Awanga, it was matured for 18 months in French oak barrels (20 per cent new). Full-coloured, it is mouthfilling, complex, savoury and supple, with highly impressive depth of vibrant, plummy, spicy flavours, vague hints of tamarillos and herbs, well-integrated oak and a structured, finely poised finish. Still youthful, it should be at its best 2026+."

93/100 Bob Campbell MW, The Real Review, September 2023 (2020 Vintage)

"Moderately concentrated syrah with black Doris plum, chocolate/mocha, liquorice, dried herbs, black pepper and spicy oak flavours. Rich and quite mellow wine with promising bottle development potential."

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

"Offering fabulous fruit purity with elegant complexity, the wine shows dark fruit richness, smoked game, warm spice and toasted nut aromas on the nose. The palate is bold and brooding with generously textured mouthfeel backed by loads of fine tannins, finishing wonderfully structured and refined at the same time. A blend of Te Awanga (98%), Bridge Pa (1%) & Gimblett Gravels (1%). At its best: 2025 to 2037."

Rated Excellent & 94/100 Cameron Douglas MS, October 2023 (2020 Vintage)

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"Aromas of fresh black blue fruits with fleshy roasted plums and black currants, a mix of baking spices and meats, dark mushroom and barrel smoke, clove and fresh coffee, raspberry and stone. Youthful, taut and dry as the wine touches the palate, flavours of dark berries both fresh and roasted are of equal intensity. Firm tannins and acidity set a solid structure in place for fruit to marry to and cellar time if desired, assured. A youthful wine that is best decanted if served before 2025 with best drinking from late 2025 through 2033+."

17.5/20 Joelle Thompson (2020 Vintage)

"The 2020 Sea Syrah is a silky wine with spicy baked plum flavours and complex layers of flavour with cinnamon, nutmeg and even a hint of cardamom all adding exotic depths of flavour. It is made mostly from grapes grown at the Sea Vineyard in Te Awanga, Hawke's Bay, with 1% of grapes each from Bridge Pa and Gimblett Gravels, which both add weight and depth. This is a lighter take on a warm, spicy style of Syrah, supported by 18 months ageing in oak barrels, 20% of which flatter the wine, allowing its delicate fruit flavours to lead the palate."

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 lifted and elegant, with aromas of sweet floral, blackberry, black cherry, minerals, herbs and subtle spice. Full-bodied, aromas of blackberry and black cherry intertwined with violet, lavender and herbs, unveiling stony minerals, saline and liquorice. The mouthfeel has a velvety tannin framework; rich floral and savoury elements entice and linger to a rich, spiced, long finish. This complex Syrah shows intense floral, herb and savoury layers, concentrated fruit and an opulent, velvety mouthfeel. Match with wild boar and venison over the next 12+ years. Fruit from 98% Sea vineyard in Te Awanga, 1% Earth vineyard and 1% Stone vineyard, 100% MS clone, inoculated and natural ferment, 13% alc, natural MLF in spring. Aged 18 months in barrel, 20% new oak, further 10 months in tank on light lees. 72 cases produced."

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