

# VINO FINO

Explore a World of Wine

## ELEPHANT HILL SYRAH 2019



Original price was: \$36.99. ~~\$24.99~~ Current price is: \$24.99.

**BACK IN STOCK!** Super Deal on Quality Hawkes Bay Syrah



Product Code:	4890	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	Red	Alcohol:	13.5%
Variety:	Syrah / Shiraz	Grape:	99% Syrah, 1% Viognier
Producer:	<a href="#">Elephant Hill</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Elephant Hill take Syrah very seriously and this their 'Estate' version must be **one the best value for money wines going**.

With nearly 5 years under its belt, this is maturing gracefully and is starting to show some secondary characters (savoury leather and tobacco with gamey, smoky notes) that are so desired from this variety but hard to come by unless you have a cellar and the patience required.

#### Winery notes (2019 Vintage)

"Syrah is the key variety at Elephant Hill. Hand harvesting, small batch fermentation and aging in French oak barriques ensure a wine of great balance and finesse. The 2019 Syrah is made from grapes off our Gimblett, Te Awanga and Bridge Pa Triangle Vineyards fermented with 1% Viognier from the SEA vineyard. All the grapes were gently de-stemmed, pressed and aged for 18 months in 25% new French oak."

**5 Stars & 93/100 Sam Kim, Wine Orbit, May 2022** (2019 Vintage)

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"Gorgeously fruited and perfumed with Black Doris plum, spiced cherry, dark olive and smoked game nuances, **it's succulent and supple in the mouth** delivering excellent fruit purity and silky flow. **Finely textured and lingering with a delightfully elegant finish.** At its best: now to 2029."

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**Rated Excellent & 93/100 Cameron Douglas MS, June 2022** (2019 Vintage)

"**An exuberant, fresh and pure fruited bouquet** with scents of dark cherry and raspberry, a mix of wood spice, stone and mineral qualities, violets and a whisper of peppery spice. Plush, fresh, textured, new and delicious. The varietal signatures in the bouquet are delivered seamlessly to the palate. **An abundance of fine polished tannins, a back bone of acidity and lengthy finish.** An excellent wine for sipping on its own or with food. Best drinking from 2022 through 2028+."

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**5 Stars & 18.5/20 Candice Chow, Raymond Chan Reviews, May 2022** (2019 Vintage)

"Deep, ruby-red with a hint of purple underlay, lighter on the rim. **The nose is gently full, with power and depth**, penetrating aromas of blackberries and plums melded with dark herb and a hint of mealy, meaty note. Full-bodied, concentrated aromas of blackberries and plums enriched by dark herb, violet, savoury, meaty nuances and a touch of pepper. **The wine is mouth-filling with weight and broadness, reflecting the concentrated fruit.** Fine-grained, powdery tannin contributes to a smooth line direct by integrated, lacy acidity. This is a broody Syrah with rich and intense dark-fruited flavours, herbs and spice with mealy nuances on a smooth flowing, weighty palate. A blend of 99% Syrah, 1% viognier, from 40% Bridge Pa, 35% Te Awanga and 25% Gimblett Gravels. Handpicked and sorted, co-fermented with Viognier to 13.5% alc, aged 12 months approx, 20% new oak."

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**4 ½ Stars Michael Cooper, March 2024** (2019 Vintage)

"The fresh, vigorous 2019 vintage was hand-harvested in the Bridge Pa Triangle (40 per cent), Te Awanga (35 per cent), and the Gimblett Gravels (25 per cent). Co-fermented with Viognier (1 per cent), it was matured in French oak barriques. Full-coloured, it is a fragrant, strongly varietal red, mouthfilling and supple, with very good intensity of vibrant plum, black pepper and spice flavours, seasoned with nutty oak, and a finely textured, lingering finish. Retasted in 2024, it is still unfolding and likely to be at its best 2026+."

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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