

PURIRI HILLS

WINE OF NEW ZEALAND

2010 RESERVE

Vintage: 2010

Blend: 61% merlot
14% cabernet sauvignon
14% carmenère
7% cabernet franc
4% malbec

Alcohol: 14.0% pH: 3.65

Total Acidity: 5.6 g/l

Brix at harvest: 24-26°

Less than 4100 bottles produced. Drink now through 2025.

Winemakers and Owners: Judy Fowler and Phil Nunweek
Consulting winemaker: Evert Nijzink

Puriri Hills' wines were originally inspired by the blends of St Emilion and Pomerol. Merlot and carmenère, a lost Bordeaux variety, are supported by cabernet franc, cabernet sauvignon and malbec. Our carmenère came to us from northern Italy as a clone of cabernet franc, but later genetic fingerprinting proved it to be carmenère. All fruit is grown and all wine produced on the estate overlooking the Hauraki Gulf at Clevedon, southeast of Auckland.

2010 gave us virtually perfect growing conditions and produced a moderate crop with small healthy berries. We manage our vineyard with organic or biodynamic soil additions and manual canopy and understory work. Spraying finished completely in mid-February and the late season was near perfect. We handpicked parcels at the peak of ripeness between 1 April and 3 May. Total production for the vintage was 15.5 tonnes from 5.5 acres of vines (less than 34 hectolitres per hectare). Vine spacing is 1 x 2.5 metres. Vine age was 12-15 years.

In the winery, bunches were 100% destemmed and 80% crushed into oak cuves or stainless steel open-top fermenters. Ferments were cold soaked for 4-5 days to allow wild yeast development, then inoculated with oenological yeasts. Total time on skins ranged from 3-4 weeks depending on the varietal and the character desired. Free run wines were put to barrel and marc was lightly basket pressed. All wine was barrel-aged in French oak, about 75% new, for ca. 21 months before final blending. The reserve wine was fined with egg white. It was not sterile-filtered. It was bottled under cork on the estate and aged in bottle for three years before release.