

PURIRI HILLS

WINE OF NEW ZEALAND

MOKOROA

Vintage: 2016

Blend: 70% merlot
15% cabernet sauvignon
8% cabernet franc
6% carmenere
1% malbec

Alcohol: 12.4%

Total Acidity: 5.1 g/l

Brix at harvest: 21-22°

Less than 4400 bottles produced. Drink now through 2021.

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

Mokoroa is Puriri Hills' second label. It takes its name and label design from the vividly green moth that inhabits the Puriri tree.

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.

2016 gave us very challenging growing conditions and produced a moderate crop despite rains in January and February. We manage our vineyard with organic or biodynamic soil additions and manual canopy and understory work. We handpicked parcels between 5 April and 5 May. Total production for the vintage was 11 tonnes from 5.5 acres of vines. Vine spacing is 1 x 2.5 metres. Vine age was 16-19 years.

In the winery, bunches were 100% destemmed and 80% crushed into oak cuves or stainless steel open-top fermenters. Ferments were inoculated with oenological yeasts. Total time on skins ranged from 1-3 weeks depending on varietal, fruit condition 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 for ca. 21 months before final blending. The wine was sterile-filtered and bottled under screw-cap on the estate.

