

# PURIRI HILLS

## WINE OF NEW ZEALAND

ESTABLISHED IN 1996 PURIRI HILLS IS A FAMILY OWNED VINEYARD IN CLEVEDON, PRODUCING ESTATE GROWN AND BOTTLED WINES ORIGINALLY INSPIRED BY THE GREAT BORDEAUX BLENDS OF ST EMILION AND POMEROL

## 2016 ESTATE

**Our Estate is often the first wine from Puriri Hills that people taste as it is a favourite of many fine dining restaurants. Often more approachable and ready to drink a bit younger. It is very expressive of the vintage year by year.**

### ORIGIN

We grow the classic varieties of Merlot, Cabernet Franc, Carmenère, (a lost Bordeaux variety) Cabernet Sauvignon and Malbec in our vineyard at Clevedon overlooking the Hauraki Gulf in Southeast Auckland. They are blended to create an outstandingly complex and elegant wine.

### VINTAGE

2016 gave us very challenging growing conditions and produced a moderate crop despite rains in January and February. The canopy and fruit are manicured by hand throughout the season. We are dry land farmers and embrace the practices of natural farming managing our vineyard with organic or biodynamic soil additions and manual canopy and understory work.

We handpicked parcels at the peak of ripeness between 5 April and 5 May. Total production for the vintage was 11 tonnes from 5.5 acres of vines. Yields were approximately 1.3kg per vine producing 26 hectolitres per hectare. Vine spacing is 1 x 2.5 metres. Vine age is 15 to 19 years

### WINEMAKING

In the winery, bunches were 100% destemmed and 80% crushed into oak cives 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 30% new, for ca. 22 months before final blending. It was not sterile-filtered. It was bottled under cork on the estate and aged in bottle for three years before release. Drink now through 2025

TASTING NOTES AND REVIEWS - *Not yet reviewed*

---

#### Technical Notes:

- Winemakers and Owners: Judy Fowler and Phil Nunweek
- Consulting Winemaker: Evert Nijzink
- Less than 4200 bottles produced
- 59% Merlot, 14% Carmenere, 14% Cabernet franc, 13% Malbec
- Alcohol Content: 12.7%.
- Titratable acidity: 5.1g/l
- Brix at harvest: 21 – 22°

