

# 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

## 2012 HARMONIE DU SOIR

**Puriri Hills Harmonie Du Soir (previously Reserve) is a designated Regional Classic that builds its reputation on being elegant, delicious and consistently ageworthy. Puriri Hills wines are released five to eight years after vintage to ensure that newly launched wines are ready to drink upon release.**

Harmonie du Soir (“Evening Harmony”) refers to Baudelaire’s description of the exotic and magical mingling of fragrances in a garden as day turns to night.

### ORIGIN

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

### VINTAGE

2012 was challenging in a cloudy wet La Nina year but produced a small crop in a superior vintage. 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 11 April and May 4. Yields ranged from 0.5 - 1.8kg per vine. Vine spacing is 1 x 2.5 metres. Vine age is 11 to 15 years

### WINEMAKING

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 87% new, for ca. 26 months before final blending. It was bottled under cork on the estate and aged in bottle for five years before release. Wines from 2012 are lighter and more delicate than the 2010 and 2013 vintages but very elegant and aromatic.

### TASTING NOTES AND REVIEWS

*95 Points “Fragrant, fine-grained, silken-textured wine with dried herb, berry, floral, toast and spicy oak flavours. A remarkably good wine from a challenging vintage. Elegant, restrained and quite complex. Bordeaux-like.”* **Bob Campbell ONZM MW**

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#### Technical Notes:

- Winemakers and Owners: Judy Fowler and Phil Nunweek
- Consulting Winemaker: Evert Nijzink
- Less than 2500 bottles produced
- 50% Merlot, 25% Carmenère, 13% Cabernet franc, 12% Malbec
- Alcohol Content: 13.5%.
- Brix at harvest: 22 – 24°

