

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

2006 RESERVE

Puriri Hills Reserve is a designated Regional Classic that builds a 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.

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

2006 gave us very good growing conditions and produced an abundant crop with larger than usual berries. 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 15 and 22 April. The late season was rainy, so selective picking insured that the fruit that came into the winery was in top condition. Total production for the vintage was 19 tonnes from 5.5 acres of vines. Vine spacing is 1 x 2.5 metres. Vine age is 5 to 9 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 1-4 days to allow wild yeast development, then inoculated with oenological yeasts. Total time on skins ranged from 2-4 weeks depending on the varietal and the character desired. Free run wines were put to barrel and marc was lightly basket pressed. Pressings were held separately in barrels. All wine was barrel-aged in French oak, about 50% new, for ca. 20 months before final blending. The wine was not fined or filtered. It was bottled under cork on the estate and aged in bottle for three years before release.

TASTING NOTES AND REVIEWS

94 Points, "More intense than the regular label with impressive richness and savory characters. Weightier and quite complex with a great texture. Good length. Lovely floral character on the finish plus hints of spice and chocolate." **Bob Campbell – Dec 2010**

"Dark, fragrant, rich and supple, it is lush and finely textured, with blackcurrant, spice, herb and plum flavours, showing lovely richness and roundness." **Michael Cooper**

Technical Notes:

- Winemaker and Owner: Judy Fowler
- Consulting Winemaker: Evert Nijzink
- Less than 4300 bottles produced
- 53% Merlot, 33% Carmenère, 14% Cabernet franc
- Alcohol Content: 13.5%.
- pH: 3.7
- Brix at harvest: 22 – 24°

