

# URLAR

RIESLING 2008



HARVEST DATE april 2008

RIPENESS AT HARVEST 22.1 brix

ALCOHOL 13.0% by vol

PH 3.15

TOTAL ACIDITY 7.4g/l

RESIDUAL SUGAR 8.1g/l

## OUR VINEYARD

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Proudly, family owned. Our vision is to produce outstanding single vineyard wines that reflect their origins. We feel the only way to give integrity to this vision is to grow grapes and make wine utilising both organic and biodynamic principles.

Urlar; gaelic for the Earth, is the heart of our farming system. Our desire is to bring an abundance of life back to these ancient soils so you can discover the purity of flavour that is inherent in our land.

## THE WINEMAKING

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In keeping with traditional techniques the grapes were hand harvested with each bunch passing over a sorting table to ensure only the ripest of bunches were selected. The bunches were then gently pressed to avoid unattractive phenolics which riesling is famous for. Aromatic yeasts together with low fermentation temperatures ensure the uniqueness of flavours from our site were captured. After a period on its lees to add mid palate weight and texture the wine was carefully filtered for bottling.

## THE WINE

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In homage to its stony origins, this aromatic riesling has an underlying mineral thread throughout. Aromas include lime zest, ripe apricots, honey and spice which combine beautifully with the soft mid palate texture and persistent finish. Produced to enjoy now, riesling is the perfect aperitif. It stands up well to lightly spiced tapas, asian food and handles strong cheeses well.



[WWW.URLAR.CO.NZ](http://WWW.URLAR.CO.NZ)

committed to organic principles