

URLAR

PINOT NOIR 2007



HARVEST DATE april 2007

RIPENESS AT HARVEST 24.5 brix ave

ALCOHOL 13.5% by vol

PH 3.6

TOTAL ACIDITY 5.7g/l

RESIDUAL SUGAR nil

OUR VINEYARD

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

The grapes were handpicked according to flavour and skin ripeness. Each clone was fermented separately in traditional oak cives after under going a period of cold soak to enhance colour extraction. Our winemaking style encourages texture, complexity and balance. Once these elements are in unison the wine is pressed off and matured in 25% new French oak barriques.

THE WINE

The low yielding harvest has given quite a complex wine for vines so young. A brambly nose intermingled with savoury, red cherry and plum notes. The wine displays a good structure and length with a hint of spice to complement the careful use of oak. An elegant wine beautifully suited to a rack of lamb or gamey dishes such as venison or duck.



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committed to organic principles