

# URLAR

pinot noir 2009



harvest date april 2009  
ripeness at harvest 24.5 brix ave  
alcohol 14.5% by vol  
ph 3.6  
total acidity 6.0g/l  
residual sugar nil

## 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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The grapes were handpicked according to flavour and skin ripeness. Each clone was fermented separately in traditional oak cuves after undergoing 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 is fined using natural products.

## the wine

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The 2009 vintage delivers an enticing nose of ripe red fruits and dark chocolate which combine with flavours of sweet dark plums intermingled with savoury notes and exotic spices. This wine is elegant and refined with a seamless rich texture through the palate. Beautifully suited to a rack of lamb or gamey dishes such as venison or duck.



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

committed to organic principles