

URLAR

pinot noir 2010



harvest date april 2010
ripeness at harvest 24.5 brix ave
alcohol 14.0% by vol
ph 3.6
total acidity 6.3g/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 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 not fined or filtered.

the wine

The 2010 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.



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committed to organic principles