

URLAR

pinot noir 2011



harvest date april 2011
ripeness at harvest 24 brix ave
alcohol 14.0% by vol
ph 3.6
total acidity 5.1 g/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 2011 vintage delivers an elegant wine of dark cherry and plum aromas intermingled with cedar and spice. The palate is refined with a silky texture that with time in the glass develops some lovely savoury nuances. Beautifully suited to a rack of lamb or gamey dishes such as venison or duck.



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committed to organic principles