

URLAR

pinot noir 2013



harvest date april 2013

ripeness at harvest 23.5 brix ave

alcohol 14.0% by vol

ph 3.67

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 a mixture of traditional oak cuves and stainless steel vats 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 20% new French oak barriques. The wine is gently fined but not filtered.

the wine

The classic 2013 vintage delivers an elegant wine of dark red berry fruits, dried herbs, lifted red florals and subtle savoury notes. The fruit is complexed by layers of whole bunch nuances, undergrowth, spices and earthy cedar. Elegantly concentrated with fine tannins and a silky texture. Beautifully suited to a rack of lamb or gamey dishes such as venison or duck.



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committed to organic principles