

# URLAR

riesling 2013



harvest date april 2013  
ripeness at harvest 22.5 brix  
alcohol 12.0% by vol  
ph 2.92  
total acidity 8.6g/l  
residual sugar 7.0g/l

## 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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In keeping with traditional techniques the grapes were hand harvested with each bunch passing over a sorting table to ensure only the ripest of bunches were selected. The bunches were then gently pressed to avoid unattractive phenolics which riesling is famous for. Aromatic yeasts together with low fermentation temperatures ensure the uniqueness of flavours from our site were captured. After a period on its lees to add mid palate weight and texture the wine was carefully filtered for bottling.

## the wine

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In homage to its stony origins, this dry styled riesling has an underlying mineral thread throughout. Aromas include lime zest, granny smith apples and citrus which combine beautifully with a rich palate texture. A tight mineral thread runs the length of the palate making it delicious to drink now although cellaring for five years or more will be richly rewarded. It stands up well to lightly spiced tapas, asian food and handles strong cheeses well.



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

committed to organic principles