

URLAR

pinot gris 2011



harvest date april 2011
ripeness at harvest 23.5 brix
alcohol 14% by vol
ph 3.5
total acidity 5.5g/l
residual sugar 1.9g/l

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

To preserve the delicate aromatics and fruit character of pinot gris the grapes were hand harvested in the cool of the early morning. Pressing was whole bunch with only the free run and lightest of pressings used to minimise unattractive phenolics. Traditional 100% barrel fermentation in old French oak with extended lees contact and stirring to give the wine mid palate weight, texture and complexity. After a period of 12 months in barrel the wine was fined using natural products and carefully filtered for bottling

the wine

An opulent dry styled wine with aromas of sweet pear, honeysuckle and stonefruit overlaying a generous mouth feel of great weight and depth. The creamy texture on the palate from the lees stirring provides the backbone to a long and lingering finish. An elegant wine with a beautiful balance that will reward cellaring up to five years. Great with pork dishes, especially a slow roasted pork belly or asian cuisine that is lightly spiced.



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committed to organic principles