

# U R L A R

pinot noir 2017



harvest date march & april 2017

ripeness at harvest 22.5 brix

alcohol 13% by vol

ph 3.65

total acidity 5.3 g/l

residual sugar nil

## 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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The grapes were harvested by parcel (clone) on flavours 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 fruit complexity, texture and balance. The wine was matured in 40% new French oak barriques for 10 months. The wine is unfinned and unfiltered.

## the wine

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The classic 2017 vintage delivers an elegant wine of dark red berry fruits, dried herbs and spicy savoury notes. There are complex layers of spice, earthy cedar and forest floor. Elegantly concentrated with fine tannins and a silky texture and a lingering intensity of dark chocolate. Beautifully suited to a rack of lamb or game dishes such as venison or duck.



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

committed to organic principles