

URLAR

pinot gris 2021

harvest date april 2018
ripeness at harvest 22.5 brix
alcohol 13.5% byvol
ph 3.4
total acidity 5.3g/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 pinot gris was hand harvested and the majority of fruit whole bunch pressed. A small portion of young vines produced tiny and intensely ripe bunches which were destemmed and fermented on skins to extract spice, ripe phenolics, texture and length. This portion makes up 12% of the blend while the pressed juice was put to old french oak barriques and fermented with a variety of yeasts. Partial malolactic and lees stirring adds palate weight and richness.

the wine

Aromas of stonefruit and spice (nutmeg), ginger and honey with sweet pear dominate the nose. The wine has a honeyed and mouth filling entry from the malolactic influence. Satisfying richness is then reined in by a tangelo skin and ginger spiced texture from the skin contact parcel. It finishes dry and refreshing. Will cellar for several years, enjoy with rich food.



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committed to organic principles

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2020 New Zealand Organic Wine Awards

Gold Medal

2020 Decanter World Wine Awards

Awarded - Silver - 90 points

2020 IWC

“Very honeyed nose. Lean framework, good acid and good length.” - Panel Chair: Matthew Stubbs MW Co-Chair: Anne Krebiehl MW - 88/100

WINE by Michael Cooper, Listener Magazine July 23, 2022

ORGANIC OPTIONS

Organic viticulture is a growing trend among winemakers, and although the wines can cost a little more, they are free of synthetic chemical fertilisers, pesticides and herbicides. A study by the Gironde Chamber of Agriculture in Bordeaux found that organic grape growers typically harvest smaller crops. While saving on chemicals, they pay much more for manual labour, and those lower grape yields result in increased production costs. Fortunately, many wine lovers in Europe are willing to pay an average premium of about €3 (NZ\$5) for organic wines.

URLAR Pinot Gris 2018 4.5 stars

Light gold, this estate-grown wine was hand-picked in the Wairarapa, then fermented and aged in old oak barrels. Showing strong personality, it is medium-bodied, with concentrated, peachy, vaguely honeyed flavours. Showing considerable complexity, it has a long, full, dry-ish finish.



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