

URLAR

sauvignon blanc 2018



harvest date march 2018

ripeness at harvest 21.5 brix ave

alcohol 12.5% by vol

ph 3.3

total acidity 6.2 g/l

residual sugar <1 g/l

our vineyard

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 harvested according to flavour and skin ripeness. To allow the purity of fruit flavours from the vineyard to be expressed we have fermented most of our grapes in stainless steel at low temperatures whilst adding complexity and mid palate weight with the balance fermented in old oak barrels. Subtle use of skin ferment and skin contact gives texture to this wine. The combination of these portions provides a wine full of varietal fruit expression balanced with texture and concentration. A multi-dimensional wine.

the wine

The 2018 season has delivered a wine that has plenty of fresh gooseberry and citrus aromas of ripe lemon. Notes of honeydew melon and stone fruit give a riper expression of this variety.

This wine consistently shows a salty/mineral texture. It is great on its own as an aperitif and can match with a wide range of foods. We love it with fresh kaimoana (seafood).



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committed to organic principles