

URLAR

NOBLE RIESLING 2009



HARVEST DATE: May 2009

RIPENESS AT HARVEST: 36 brix ave

ALCOHOL: 13% by vol

PH: 3.24

TOTAL ACIDITY: 9.0g/l

RESIDUAL SUGAR: 115g/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

The concentrated bunches were hand harvested during the cool of the morning and then given overnight skin contact to maximise the extraction of flavour. Gently pressed over an extended period, cold settled and inoculated with aromatic yeast. After a period on its lees to add complexity the wine was carefully filtered for bottling.

THE WINE

An underlying mineral thread weaves its way through the luscious characters of honey, apricots and orange peel whilst in the background a hint of lime reminds you of its origins. The sweetness is beautifully balanced with acidity giving a lingering but clean finish. Suited to any decadent dessert or blue cheese.



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committed to organic principles