

URLAR

sauvignon blanc 2010



harvest date april 2010
ripeness at harvest 23.5 brix ave
alcohol 14.0% by vol
ph 3.3
total acidity 7.8g/l
residual sugar 3.5g/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 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 the majority of our grapes in stainless steel at low temperatures whilst adding complexity and mid palate weight with the balance fermented in old oak barrels. The combination of these two portions provides a wine full of varietal fruit expression balanced with texture and weight. A multi-dimensional wine.

the wine

The 2010 vintage has delivered zesty gooseberry, grapefruit, and lime flavours with a hint of passionfruit. While it remains a distinctively New Zealand sauvignon blanc the palate is full with great weight and length. The wine is suited to all occasions but particularly well matched to seafood.



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committed to organic principles