

# URLAR

sauvignon blanc 2012



harvest date april 2012  
ripeness at harvest 22.5 brix ave  
alcohol 13.0% by vol  
ph 3.4  
total acidity 6.4 g/l  
residual sugar 3.0 g/l

## 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 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

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The 2012 vintage is less tropical than the 2011 with expressive notes of ripe gooseberries, capsicum and a hint of passionfruit. The palate is full and rich derived from the barrel portion with a beautiful thread of acidity giving the wine great length and intensity. The wine is suited to all occasions but particularly well matched to seafood.



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

committed to organic principles