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Summer 2009

Our biodynamic calendar

Bud-burst was early due to a very warm and mild September however, since then the weather has been wet and cold with the vines struggling to get excited about summer. Shoot growth has been slow with the leaves displaying a yellow tinge indicating the soils haven't warmed up sufficiently to release essential nutrients. To offset this we applied our specially brewed nutrient teas of seaweed, broom, ragwort and thistle and this together with some sunshine finally brought the lovely deep green foliage we expect.



Flowering is in full swing but it is too early to tell the amount of crop that each vine will yield. However, due to the unsettled weather we feel yields will be on the lighter side which bodes well for quality.

The inter-row crops have sprouted with the buckwheat coming into flower. The white and blue flowers of the buckwheat and phacelia respectively, attract the tasmanica wasp. This wasp helps us keep the leaf roll caterpillar at bay which if left unchecked can cause an entry point for botrytis and other moulds to infect the fruit later in the season.

The vineyard crew have been very busy keeping all the foliage tucked between the wires whilst Trevor, our tractor man is just keeping his nose in front of the weeds with our under vine weeder.

From the biodynamic corner we will be shortly harvesting our Preparation 500. This is cow dung from our Highland cattle that has been maturing inside cow horns which we buried in the soil over the winter months. We spray this directly onto the soil late in the afternoon during a descending moon to coincide with the earth breathing in. This spray encourages the roots to extend down

further in the soil as well as providing inoculum of fungi and bacteria. Superb for the soil structure!

We have been and will continue to harvest the cow dung from our cow pat pits. Once mature it takes on this lovely earthy smell like the humus which lies on the forest floor. We mix this with our nutrient teas and spray directly to the vines and soils during an ascending moon to coincide with the earth breathing out. This provides a very rich food source for the vines, stimulating shoot growth.

In the winery a very quiet time with the main job been keeping barrels full to offset the amount the angels keep taking. They seem to get particularly thirsty over the festive season!

From the cow's mouth

In retrospect 2009 has been a very successful year for Urlar. Firstly, there is no point producing milk, oops, I mean wine unless you can sell it and in this regard the following deserve special mention;



Local Distributor, Negotiants New Zealand.

International Distributors; Straits Wine Company-Singapore, Berry Bros and Rudd-Hong Kong, Wine in Motion-Germany, Ranlin-Mauritius and Maldives, Febvre-Ireland, Enotria-United Kingdom and The Small Winemakers Collection-Canada.

Canada, Ireland and the United Kingdom are all starting with us in the new year which is very exciting for Urlar. The others have done such a great job that we have moved onto current vintage as planned in October. A tremendous effort and special thanks to them all.

Secondly, the 2009 wines either in bottle or still in barrel are a step up in quality from the 2008 vintage. This is very exciting and is due in part from the very favourable growing season but mainly from the vines being another year older giving a greater concentration of flavour. Bring on the 2010 vintage!

Lastly, with the addition of the new distributors the extended Urlar family has grown. To support this growth we welcome Karen Sims

to the Urlar team. Karen's role is office support and logistics.

Well, it's time for me to head out and find some clover. Wishing you all some great grazing over the summer months. The Cow.

Home cooking with Urlar

Try a glass of Urlar Sauvignon Blanc while preparing this fresh, seasonal dish that combines the delights from your garden and our famous New Zealand salmon. Click on this link for details www.urlar.co.nz/features.asp.



The last word

Urlar has her U.K. launch at Lord's cricket ground in London on the 12th of January 2010. The launch is open to the public from 6:00pm to 9:00pm so if you are about it would be great to see you for a taste of Urlar.



Thank you for all your support, have a wonderful Christmas and a prosperous New Year. The Urlar team.



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