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WINTER 2010

Activities in the Vineyard & Winery

Guy McMaster, Viticulturist and Winemaker

A cooler than average January and February had us all very nervous but from mid March through to mid May we had endless days of blue skies and warm days. This settled weather combined with lower than average crop yields allowed all varieties to ripen to their potential.



Harvest started 2 weeks later than normal with beautifully clean fruit. Although early days, the wines display a degree of structure and elegance that bodes well for their future.

In the vineyard the crew have been very busy putting down our cow pat pits and preparation 500. Once mature in spring these will be harvested and provide a rich natural food source for the soil and vines.

The compost pile has been made, recycling the winery by-products of grape skins, seeds and stalks mixed together with our highland cattle manure and straw all placed on a bed of broom. The broom allows the compost to breathe enhancing the breakdown of all the skins, seeds and stalks. The compost pile has been inoculated with the biodynamic preparations of yarrow, chamomile, stinging nettle, oak bark, dandelion and valerian. Just delicious!

Shortly, we will have our annual outing to the rugged Wairarapa coast to collect seaweed. We make a nutrient tea from the seaweed which provides a great mix of trace elements for the vines and soil.

The vines have at last dropped their leaves allowing us to start pruning, a very satisfying and important job setting the vines up for another seasons growth. It all starts again.

From the cow's mouth

Angus Thomson, Custodian

In line with our belief of being environmentally sustainable, at the beginning of March, after three years of hard work Urlar became fully certified organic.



Over the past six weeks we welcome to the fold of Highland Cattle three new calves. Video clips can be seen on YouTube, key word "UrlarEstate". There are also clips on some of our biodynamic practices which may be of interest.

For those of you who came to our launch with Enotria in the UK at Lords, thank you for trudging through the snow. The launch went well and wine is now available throughout the UK. For online sales in the UK please visit www.winestore.co.uk/acatalog/Urlar.html.

In recent months we have had exceptional write-ups from Matthew Jukes, Michael Cooper and Decanter Magazine. Follow this link to see these write-ups on our recently published Blog <http://www.urlar.co.nz/wine-dynamics/>.

Recently reviewed stock allocations for our overseas markets are selling out fast. For the 2008 Pinot Noir and Pinot Gris which will develop beautifully with time in bottle we advise you to tuck some away into the back corners of your cellar. Patience will be rewarded.

The Urlar team are very excited about the prospect of releasing our 2010 fully certified organic Sauvignon Blanc and Riesling in October this year with the Pinot Noir and Pinot Gris following in March 2011.

Home cooking with Urlar

Follow this link to find out how to make Angus's home made pizza www.urlar.co.nz/features.asp.



The last word

With Urlar now fully organic, our distributors are excited by the opportunities this will present. Although organics and biodynamics are fundamentally a growing and winemaking philosophy, this point of difference is standing us in good stead in the marketplace. Our wines will proudly display this logo in recognition of Urlar's commitment to organics.



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committed to organic principles



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