

URLAR Pinot Gris 2019

Country:	New Zealand
Region:	100% Gladstone, Wairarapa
Variety:	100% Pinot Gris
Vineyard(s):	Urlar Estate
Soils:	Ancient free-draining alluvial soils
Harvest Date:	March 2019
Brix at Harvest:	23
Viticulturalist:	Bevan Lambess
Winemaker:	Jannine Rickards
Winemaking:	100% barrel fermented in older french oak barriques to intentionally build a wine that has weight and texture.
Colour:	Green straw
Nose:	Very savoury aromatics, oak spice honey, hay rich creamy notes of malolactic fermentation
Palate:	Full mid palate, creaming soda, nougat and spice. Full entry finishes dry with a lingering impression of ripe pears and honey and butter on toast
Cellaring:	5-10 years
Analysis:	pH 3.2 TA 6.4 g/L Alcohol 13% by vol Residual sugar Nil g/L



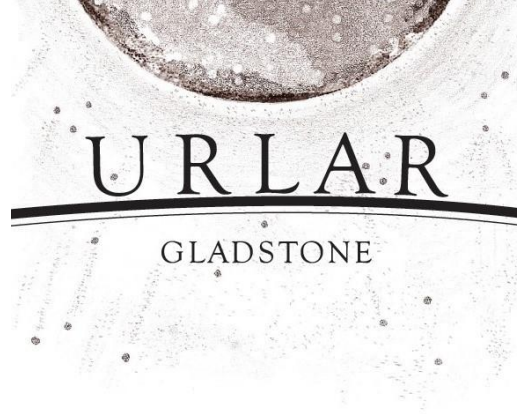
“URLAR [er-lar] = of the Earth”

URLAR, GLADSTONE

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Accolades:

Joelle Thomson – Writer, Author & Wine Lover – 18.5/20

Dry, rounded, creamy and full of flavour. This Pinot Gris is made from handpicked grapes grown on stony free draining river terraces in the Gladstone region of the Wairarapa, one of the smallest wine regions in New Zealand, and a place where Pinot Gris are typically made in a dry style thanks to dry late summer and autumn weather, which allows the grapes to ripen on the vine for longer than usual. A small but tasty portion of this wine (just 12%) was destemmed and fermented on its grape skins then aged in mature French oak barriques with a range of yeasts. A portion of malolactic fermentation accentuates the weight and lees stirring adds to this with roundness and creamy mouthfeel as well as taste.

Super rich but beautifully balanced by moderate acidity and flavoursome creamy textures. Vegan friendly.

Sam Kim – Wine Orbit- 93/100

Complex and engaging, the bouquet shows ripe apricot, baked pear, lemon curd and mixed spice aromas, followed by a richly textured palate offering excellent weight and roundness. Well structured by beautifully pitched acidity, finishing persistent and pleasingly dry. At its best: now to 2024



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