

# URLAR

## GLADSTONE

### Pinot Noir 2022

Country:	New Zealand
Region:	100% Gladstone, Wairarapa
Variety:	100% Pinot Noir
Vineyard(s):	Urlar Estate
Soils:	Ancient free-draining alluvial soils
Harvest Date:	March 2022
Brix at Harvest:	22
Viticulturalist:	Bevan Lambess
Winemaker:	Jannine Rickards
Winemaking:	Grapes were harvested in clonal parcels as they matured to optimum ripeness. As clonal parcels were received at the winery decisions were made through taste as to the amount of whole bunch used in the fermentation. (The final blend being 10%). The grapes were fermented with indigenous yeast to showcase site expression. Ferments were plunged or pumped over daily. Time on skins was decided through closely monitoring flavour evolution daily. Once pressed wine was barreled down to French oak (20% new) and allowed to go through natural malolactic fermentation. Wine was aged on lees for 8 months before being racked into tank for blending and bottling.



Colour:	Garnet Red, Unfiltered								
Nose:	Warming toasty oak complementing wild raspberries and bright ruby red tamarillos.								
Palate:	Soft and silky mouthfeel with melting tannins. Nutmeg and cinnamon spice lift this wine.								
Cellaring:	5-10 years								
Analysis:	<table><tr><td>pH</td><td>3.9</td></tr><tr><td>TA</td><td>4.2 g/L</td></tr><tr><td>Alcohol</td><td>13 % by vol</td></tr><tr><td>Residual sugar</td><td>Nil g/L</td></tr></table>	pH	3.9	TA	4.2 g/L	Alcohol	13 % by vol	Residual sugar	Nil g/L
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*"URLAR [er-lar] = of the Earth"*

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140 Dakins Road, East Taratahi 5887, New Zealand

+64(0)6 370 1935    [www.urlar.co.nz](http://www.urlar.co.nz)





**Accolades:**

**The New Zealand International Wine Show 2023 - Bronze**

**Sam Kim - Wine Orbit- 95/100**

Seductive and complex, the wine shows dark cherry, warm spice, hazelnut and dried mushroom aromas, leading to a finely flowing palate that's silky and persistent. Gorgeously elegant and refined with excellent structure, finishing expansive and captivating. Certified organic.



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