

Pinot Noir 2020

Country:	New Zealand
Region:	100% Gladstone, Wairarapa
Variety:	100% Pinot Noir
Vineyard(s):	Urlar Estate
Soils:	Ancient free-draining alluvial soils
Harvest Date:	March-April 2020
Brix at Harvest:	22-24
Viticulturalist:	Bevan Lambess
Winemaker:	Jannine Rickards
Winemaking:	Individual parcels of Pinot Noir are hand harvested and destemmed for fermentation in tank. Fermentation by indigenous yeasts from our organically farmed vineyard drive the fermentation. Time on skins is monitored by taste and the ferments are gently plunged daily. Pressing off and barrelling down into French oak barriques (20% new). Natural malolactic fermentation in barrel occurs and completes in spring or before. The wine is aged on lees and racked prior to the next harvest for blending and bottling.
Colour:	Garnet Red, Unfiltered
Nose:	Laden with earthy spice aromas, bright red and dark fruits with a touch of red liquorice and floral notes.
Palate:	The wine has great fruit intensity while still showing classic Wairarapa savoury elements. Long fine tannins make the wine linger and imprint a sense of place.
Cellaring:	5-10 years
Analysis:	pH 3.66 TA 4.9 g/L Alcohol 13 % by vol Residual sugar Nil g/L



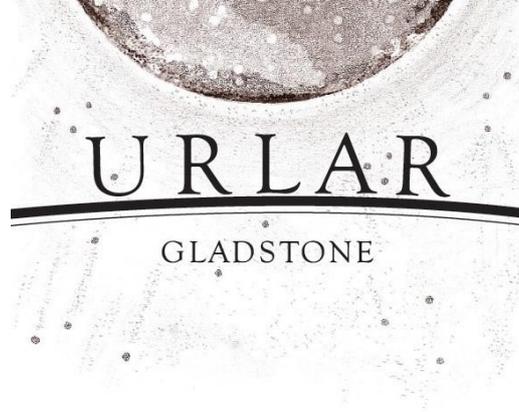
“URLAR [er-lar] = of the Earth”

URLAR, GLADSTONE

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Accolades:

Wine Orbit - Sam Kim - 94/100 - 5 Stars.

It's gorgeously aromatic on the nose showing raspberry, white flesh peach, orange peel and subtle savoury notes, leading to a concentrated palate displaying excellent weight and persistency. It's brilliantly structured by bright acidity and delicately fine tannins, finishing wonderfully long and pleasingly dry. At its best: now to 2023.

The Real Review - Bob Campbell - 94/100 - 5 Stars.

Plumper, more concentrated and more fruit-focused than the Mediator, with pleasing layers of flavour. An attractively juicy pinot noir..



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