

URLAR Riesling 2018

Country:	New Zealand
Region:	100% Gladstone, Wairarapa
Variety:	100% Riesling
Vineyard(s):	Urlar Estate
Soils:	Ancient free-draining alluvial soils
Harvest Date:	March 2018
Brix at Harvest:	19.5
Viticulturalist:	Bevan Lambess
Winemaker:	Jannine Rickards
Winemaking:	In keeping with traditional techniques, the grapes were hand harvested and selected bunches were gently pressed to maximise fruit concentration. Aromatic yeasts together with low fermentation temperatures ensure the uniqueness of flavours from our site were captured.
Colour:	Pale straw.
Nose:	Floral and citrus nose of jasmine, ripe lemon skin and pink grapefruit aromas.
Palate:	Focused acidity and zesty fruit.
Cellaring:	5-10 years
Analysis:	pH 3.0 TA 6.9 g/L Alcohol 11.5% by vol Residual sugar Nil g/L



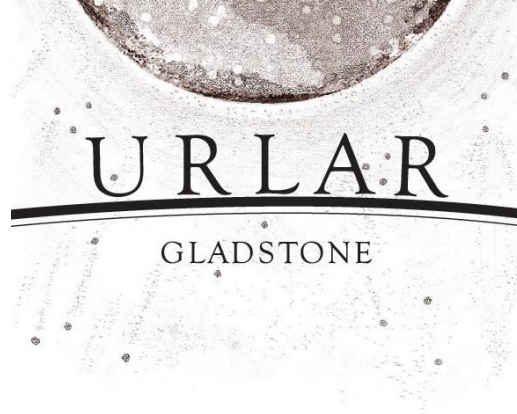
“URLAR [er-lar] = of the Earth”

URLAR, GLADSTONE

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Accolades:

New Zealand Organic Wine Awards - Bronze Medal 2020

Joelle Thomson – Writer, Author & Wine Lover

Winemaker Jannine Rickards makes this delicious dry Riesling from handpicked grapes grown on free draining stony soils on old riverbeds in the Wairarapa. Its fresh acidity and moderate alcohol of 11.5% make it taste super refreshing, which balances the pronounced citrus aromas of grapefruit, lemon zest and limes. This wine won a bronze medal at the New Zealand Organic Wine Awards, and it is easy to taste why. Vegan friendly. 17.5/20

IWC 2021 – Silver Medal

Basket of fruit (Peach, clementine, and lemon) leading to a stony mineral palate. Clean with a long finish. 92/100

WineState Organic and Biodynamic Tasting - August 2021.

“Melon skins integrate with hessian-like aged characters on the nose with long mature spiced fruit flavours. Certified organic by BioGro NZ.”

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