



URLAR

GLADSTONE



RIBOLI FAMILY WINES

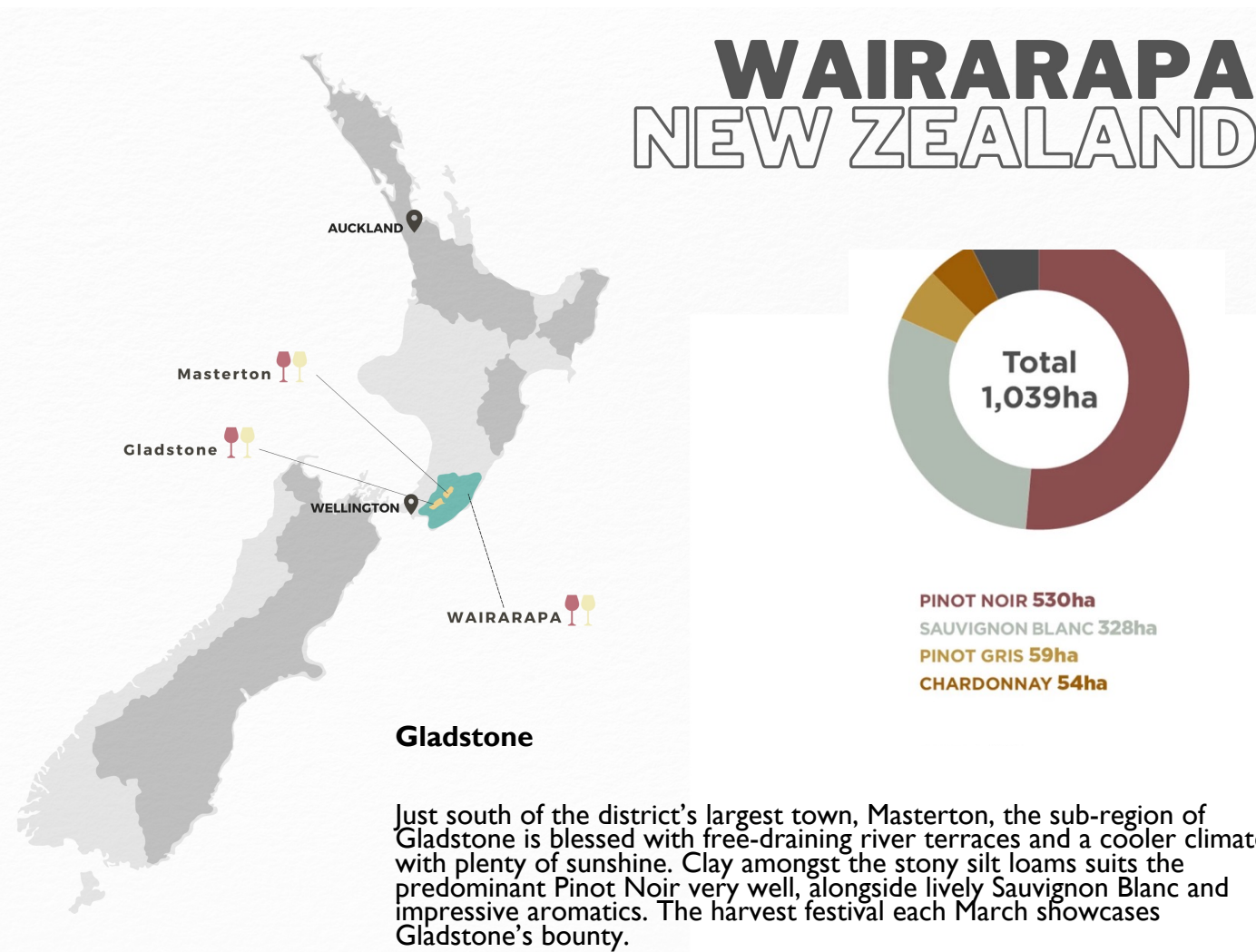
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AVANTI DIVISION



WAIRARAPA NEW ZEALAND



RIBOLI FAMILY WINES

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“Fine wine shouldn’t cost the Earth”

Economic and environmental sustainability are our driving principals. These practices are about giving life back to the soil and managing the vineyard as a balanced sustainable unit. This includes organic practices such as recycling through composts and liquid manures and increasing plant biodiversity.

Using the biodynamic farming and gardening calendar, the rhythmic influences of the sun, moon, planets and stars are recognized and worked where possible. This commitment has been recognized and rewarded recently when we won the Hills Harvest and Gallagher Innovation Awards. The result is beautiful, clean, true wines that have not impacted negatively on the soil as they have been crafted.



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- Our wine collection reflects the nature of our environment and includes harmonious aromatics; **Sauvignon Blanc, Riesling and Pinot Gris and vibrant Pinot Noir.**
 - Our 31-hectare single vineyard is located on ancient free-draining soils and our inter-row crop rotation maintains healthy soils full of life and biodiversity.
 - Our seven-year crop rotation maintains healthy soils and vines. Every seven years, one row in seven will be planted in a variety of plants and wildflowers. These flowers, such as buckwheat, lupins, stinging nettles, dandelions and yarrow provide crucial protection to the vineyard as they attract beneficial insects that will kill off unwanted pests and predators that can destroy the vines, leaves or roots.





- URLAR Gladstone became fully BioGro certified in 2010. Our commitment to Organic Viticulture and Winemaking has continued to this day. We also embrace biodynamic practices throughout the year.
- URLAR is about giving life back to the soil and managing the vineyard as a balanced sustainable farming unit. This includes organic practices such as recycling through composts and liquid manures and increasing plant biodiversity through inter-row crops.

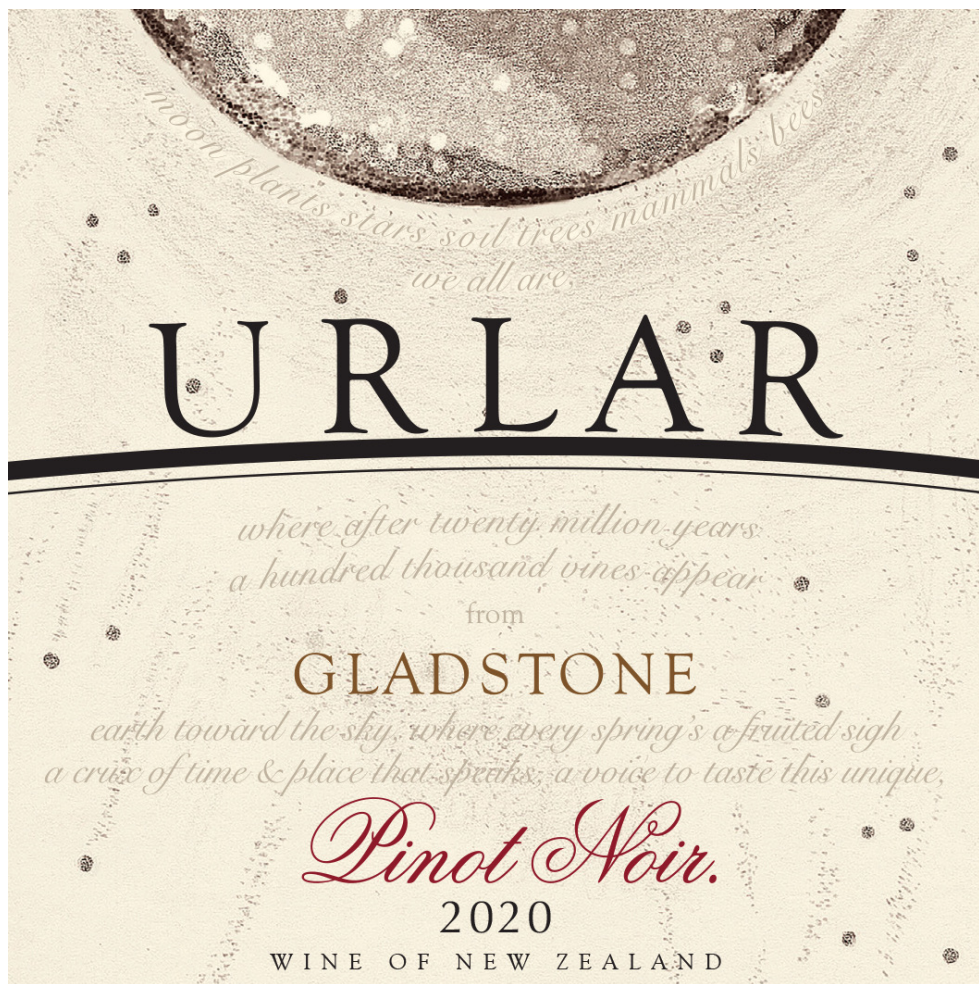




URLAR Sauvignon Blanc 2021

Country:	New Zealand
Region:	100% Gladstone, Wairarapa
Variety:	100% Sauvignon Blanc
Vineyard(s):	Urlar Estate
Soils:	Ancient free-draining alluvial soils
Harvest Date:	March & April 2021
Brix at Harvest:	23-23.5
Viticulturalist:	Bevan Lambess
Winemaker:	Jannine Rickards
Winemaking:	The grapes were harvested according to flavour and skin ripeness. To express the purity of fruit flavours from our site the majority of the wine was fermented in stainless steel tanks. A 25% portion was fermented in aged oak barriques and another in skins for aromatic spice and texture. The combination gives a wine full of varietal characters that express the site here at URLAR.
Colour:	Greeny straw
Nose:	Spiced honey floral notes
Palate:	Guava passion fruit, elderflower
Cellaring:	5-10 years
Analysis:	pH 3.1 TA 6.9 g/L Alcohol 14% by vol Residual sugar Nil g/L





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





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