

URLAR

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SAUVIGNON BLANC 2024



Urlar—Gaelic for “the Earth”—pays tribute to the Scottish heritage of its founding farmer and reflects a strong commitment to both environmental and economic sustainability. Certified BioGro organic since 2010, Urlar embraces organic viticulture and biodynamic principles, guided by the natural rhythms of the sun, moon, planets, and stars to support regenerative farming.

Situated in the cool-climate sub-region of Gladstone in Wairarapa, the 31-hectare single vineyard rests on ancient, free-draining alluvial soils. Intercropping and a seven-year cover crop rotation foster nutrient-rich soils and vibrant biodiversity, producing wines that are clean, expressive, and environmentally responsible.

The 2024 growing season, marked by above-average rainfall and cooler temperatures, extending the ripening period and enhancing vineyard expression. These conditions preserved natural acidity and aromatic lift in this Sauvignon Blanc, resulting in a vintage with vibrant freshness, structure, and varietal clarity.

The 2024 Sauvignon Blanc was crafted from hand-picked fruit, whole cluster pressed to preserve purity. Fermented in stainless steel with selected yeasts and in oak barrels via wild fermentation, the wine offers complexity and texture. Aromas of peach, grapefruit, and spiced honey unfold into a mineral-driven palate layered with lemon pith, guava, and stone fruit. Rich and vibrant, the finish is long and balanced.

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Vineyard & Winemaking Details

APPELLATION	Gladstone, Wairarapa, New Zealand
VINEYARD	Urlar Estate
VARIETAL	100% Sauvignon Blanc
ALCOHOL	12.5%
HARVEST DATES	March 2024