

LAKE HAYES

WINES

Sauvignon Blanc 2017

Lake Hayes wines reflect the land they're grown on, with a style of winemaking that allows the fruit to express itself from vintage to vintage. The grapes for Lake Hayes wines come from some of the best growing areas in Central Otago.

Lake Hayes wines are made in an early drinking style with a fresh, fruity appeal. They are young and lively, yet balanced and sophisticated.

WINEMAKING: The grapes were harvested and then pressed with both the free run juice and harder pressings combined so to capture all the phenolics. The juice was fermented cool, using a selected yeast that specifically expresses vibrant varietal characteristics. The wine was then matured on light, fluffy lees until bottling

WINE STYLE: Displaying purity early in its life, this wine is an instantly enticing Sauvignon Blanc made to drink in its youth, while crisp and fresh flavours are on show.

TASTING NOTES: Vibrant flavours of tropical fruits and zesty citrus. Precise acidity balanced with some natural fruit sweetness.

HARVEST DATE: 9 April 2017

HARVEST COMPOSITION:

Brix: 20.6

pH: 3.13

Titrateable Acidity: 10.3g/L

WINE COMPOSITION:

Residual Sugar: 6g/L

Titrateable Acidity: 8.6g/L

Alcohol: 12.5%

CLONE: MS UCD 1

HARVEST NOTES:

A very cool growing season resulted in slow ripening in our Sauvignon Blanc grapes. The flavour ripening was developing well but this did not coincide with the sugar and acid balance. Dry weather kept the fruit clean and disease pressure low. With protection against frosts with the use of helicopters and windmills we were able to hold our Sauvignon Blanc grapes on the vine until the acidity reduced.

