

LAKE HAYES

WINES



Pinot Gris 2016

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 picked and fermented cool, using selected yeasts that express vibrant white stone fruit aromatics. Fermentation was ceased when we felt the acid, sugar and flavour balance was ideal. The wine was then matured on light fluffy lees until bottling.

WINE STYLE: A succulent, dry, aromatic and instantly enticing pinot gris with crisp and fresh flavours balanced by subtle fruit sweetness.

TASTING NOTES: Pale straw in colour displaying aromas of pear, lychee and lifted floral notes with just a hint of spice. The palate is lively with white flesh stone fruit characters balanced with just a hint of residual sugar. Made to drink in its youth, while fresh flavours are on the show.

HARVEST DATE: 31 March -29 April 2016

HARVEST COMPOSITION:

Brix: 22-23

PH: 3.3-3.6

T.A.: 7-9g/L

WINE COMPOSITION:

T.A: 5.9g/L

RS: 10g/L

Alc: 13.5%

CLONE: 2-15, 7A, 40A, 52B

HARVEST NOTES: The weather leading up to harvest was one of the driest in years and unstable weather during harvest was not ideal. We experienced frosts and intermittent rain events followed by warm damp conditions. The overall mean temperature for the 2015-16 season was 0.9C above average.