

# LAKE HAYES

## WINES



### *Pinot Noir 2015*

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.

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:** Destemmed and cold soaked at 10°C for five days. Fermented naturally with a top temperature of 32°C. The wine was pressed off the skins, when the tannins were deemed in balance.

**MATURATION:** In order to keep the lift in the primary fruit characteristics we deliberately kept a proportion of the wine out of oak for maturation.

**STYLE:** Fruit forward, primary aromatics with soft tannins to create a supple, generous, early drinking style.

**TASTING NOTES:** Bright and vibrant red berry fruits revealed across the palate with silky tannins and fine natural acidity, a hallmark of Central Otago wines. The wine is poised to enjoy now.

**HARVEST DATE:** 1 April – 15 April 2015

#### **HARVEST COMPOSITION:**

Brix: 23.6-24.5

pH: 3.44-3.50

Titrateable Acidity: 6.80-8.00g/L

#### **WINE COMPOSITION:**

Residual Sugar: <1g/L

Titrateable Acidity: 5.70g/L

Alcohol: 14%

**CLONE:** UCD 5 and UCD 6, 115 667, 777

#### **HARVEST NOTES:**

Two bumper harvests of 2013 & 2014 have been followed by nature bringing 2015 back into check. Cooler weather at flowering with low rainfall gave us smaller and fewer berries per cluster. One of the driest summers in a long time. Weather at harvest was mixed, with hot weather one week and snow the next.