

LAKE HAYES

WINES



Noble 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.

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: After the select hand picking of the grapes they were transferred back to the winery where they were pressed in our Willmes bag press over a number of hours. The very sweet juice was then transferred to a stainless tank for fermentation. Aged on light lees for six months in stainless steel.

WINE STYLE: This dessert wine is one that combines the varietal characters after concentration from noble rot from a blend of 60% Riesling and 40% Sauvignon Blanc. While it is sweet, the natural acid balances the sugar to leave a vibrant and refreshing texture on the palate.

TASTING NOTES: Intense floral, spicy and citrus Riesling aromas with delicious honeyed tropical fruits and marmalade characters from the Sauvignon Blanc. The palate emits lusciousness of fruit from the noble concentration yet is refreshing and vibrant due to the presence of our natural Central Otago acidity.

WINE COMPOSITION:

Residual Sugar: 156g/L

Titrateable Acidity: 9.2g/L

Alcohol: 11.5%

HARVEST NOTES: Weather leading up to harvest was one of the driest in years but unstable weather during harvest was not ideal. We experienced frosts and intermittent rain events followed by warm damp conditions towards the end of harvest. This gave perfect conditions for *Botrytis cinerea* infection on the grape bunches. We left some rows of both Riesling and Sauvignon Blanc grapes on the vine post the main harvest in anticipation that we would get good noble rot infection on the grapes.