

# LAKE HAYES

## WINES



### *Pinot Gris 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.

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 stopped when we felt the acid, sugar and flavour balance was ideal. The wine was then matured on light fluffy lees until bottling.

**STYLE:** A succulent but dry, aromatic and instantly enticing Pinot Gris with crisp and fresh flavours balanced by subtle fruit sweetness.

**TASTING NOTES:** Classic Pinot Gris aromas of pear and quince abound in this vibrant wine. The palate brings forth the white stone fruit characters with a hint of blossom. The sweetness providing length and persistence to the wine.

**HARVEST DATE:** 26<sup>th</sup> of April and 1<sup>st</sup> of May 2017

#### **HARVEST COMPOSITION:**

Brix: 23.3-25.0

PH: 3.22-3.21

T.A.: 8.00-10.50g/L

#### **WINE COMPOSITION:**

Titrateable Acidity: 5.9g/L

Residual Sugar: 10g/L

Alcohol: 13.5%

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

#### **HARVEST NOTES:**

An unsettled growing season with rain during our December flowering and blasts of wintery conditions during the weak summer. The sugar ripening was slow, but flavour development and acidity balance was excellent and hence guided us through harvesting decisions.