

LAKE HAYES

WINES



Pinot Noir 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: 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 grape skins when the tannins were deemed in balance.

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

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

TASTING NOTES: Opulent black Damson plums and berry fruit lead to a palate that displays juicy red fruit with velvety tannins and a soft profile to complement.

HARVEST DATE: 31st March – 22nd April 2016

HARVEST COMPOSITION:

Brix: 23.4-24.6

pH: 3.32-3.56

Titrateable Acidity: 6.60-9.70g/L

WINE COMPOSITION:

Residual Sugar: <1g/L

Titrateable Acidity: 5.50g/L

Alcohol: 14%

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

HARVEST NOTES:

Prior to harvest, 2016 was looking to be one of the driest vintages on record, but unstable weather during harvest brought challenging frosts and intermittent rain events, followed by damp warm conditions. The overall mean temperature for the 2015 and 2016 season was 0.9C above average.