

LAKE HAYES



Pinot Gris 2018

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: A lush and lively pinot gris. Nice stone-fruit and florals on the nose. Followed by quince and spice on the palate. The finish is soft and lingering.

HARVEST DATE: 3rd -11th April 2018

HARVEST COMPOSITION:

Brix: 23.3-25.0

PH: 3.16-3.37

T.A.: 6.3-7.7/L

WINE COMPOSITION:

Titrateable Acidity: 6.45g/L

Residual Sugar: 8.7g/L

Alcohol: 13.5%

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

HARVEST NOTES:

It was hot (hottest January on record), it was cold (snow in early February-the after effects of Cyclone Gita). We worried about sunburn, lack of sun, lack of wind, low acidity, disease, lack of flavour, it had it all for us and then it was early.

In the end grapes ripened well in regards to flavour albeit a slightly lower acidity and we are very happy with the wines of 2018.