

LAKE HAYES

WINES



PINOT NOIR 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.

STYLE

Primary fruit forward aromatics with soft tannins create a supple, generous, early drinking style.

GROWING SEASON

The 2018 growing season started on cue but by the new year temperatures were reaching great heights, meaning that picking started three weeks earlier than previous vintages.

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 retain the lifted primary fruit characteristics we deliberately kept a portion of the wine out of oak for maturation. The balance is matured for 10 months in French barriques

TASTING NOTES

Ruby red with sweet fruit aromatics of raspberries and cherries. The palate is smooth with soft fruits supported by silky tannins.

HARVEST COMPOSITION

Brix: 23.4 - 25.1
pH: 3.33 - 3.62
Titrateable Acidity: 4.90-6.60 g/L

HARVEST DATE

1st March – 2nd April 2018

WINE COMPOSITION

Residual Sugar: <1g/L
Titrateable Acidity: 5.65 g/L
Alcohol: 14%

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