

# LAKE HAYES

## WINES



### NOBLE 2019

Lake Hayes wines reflect the land they're grown on, with a style of winemaking that allows the fruit to express itself every vintage.

### STYLE

This dessert wine is made from 100% Sauvignon Blanc grapes. While it is sweet, the natural acidity balances the sugar to leave a vibrant and refreshing mouthfeel.

### GROWING SEASON

The growing season was back to the mean after 2018's unprecedented heat. Numerous cold snaps during harvest meant there was a need for diligent frost fighting at day break. These grapes were left to be picked late in the season to accumulate sugar concentration and obtain a portion of Noble rot (botrytis).

### WINEMAKING

After hand picking, select bunches were pressed in our bag press over a number of hours. The very sweet juice was then transferred to a stainless steel tank for fermentation.

### MATURATION

Aged on light lees for six months in stainless steel.

### TASTING NOTES

Intensely aromatic with tropical fruit, pears and marmalade characters typical of ripe Sauvignon Blanc. The palate emits lushness and concentration of fruit yet is refreshing and vibrant due to the presence of natural Central Otago acidity.

### HARVEST COMPOSITION

Brix: 29.8 - 33.5

pH: 3.05 - 3.11

Titrateable Acidity: 7.2 - 8.1 g/L

**HARVEST DATE:** 30th May 2019

### WINE COMPOSITION

Residual Sugar: 140g/L

Titrateable Acidity: 7.9 g/L

Alcohol: 11.5%

**CLONE:** Sauvignon Blanc - MS UCD 1