



TASTING NOTES

LAKE HAYES

Pinot Noir 2024

VINEYARD

Sourced from blocks across the Pisa sub-region of Central Otago, these vines are renowned for giving bright, fresh and aromatic Pinot Noir wines, with silky tannins.

WINEMAKING

Hand-picked fruit was destemmed into fermenters before 3 days of cold soaking. The ferment took 7 days, with gentle plunging to balance the tannin extraction. The wine was pressed off the skins soon afterward in order to capture the bright fruit, before maturing in French oak barriques for 8 months before blending.

TASTING NOTES

A concentrated and vibrant style of Pinot Noir from our certified organic vineyard based in the Pisa sub-region of Central Otago. Plush red fruits and black doris plum are complemented by a touch of sweet spice. Finesse and silkiness on the palate are underpinned with alpine purity and a supple yet fine tannin profile. Drinking well now with the ability to age in bottle.

HARVEST COMPOSITION

Brix 23.10 -23.90

TA 8.90 g/L

pH 3.19

WINE ANALYSIS

RS < 1.00 g/L

Alc 13.50%

TA 5.24 g/L

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