



Annie's Lane

CLARE VALLEY



Annie's Lane Chardonnay 2017

In the early days of winemaking in the Clare Valley the local community would often help each other during the busy times of the season. After delivering lunches to workers.

pruning vines in the middle of winter one year, Annie Wayman's horse-drawn cart struck difficulty in negotiating the muddy track back to her cottage. From that day on, the track has been affectionately known as Annie's Lane, and today borders one of our major vineyards in the Clare Valley.

The 2017 Annie's Lane Chardonnay is straw in colour with green hues, offering subtle yellow peach, and toasted aromas. The palate is lively with peach, fig and melon supported by lemon-lime like acidity.

Viticulture

The 2016/2017 growing season was characterised by above average Winter rainfall and cooler Summer temperatures causing one of the longest and latest vintages in recent years. The cooler and wetter Spring led to erratic flowering and thus caused a later and longer harvest. With veraison pushed back, moisture in the soil and mild temperatures, the vines produced a denser canopy with greater leaf area and this caused some disease pressure on the richer sites.

Winemaking

Fruit parcels were harvested during the cool of the night to retain freshness. After fermentation, the individual parcels were kept separate until blending and matured on lees to build texture and mouth feel. Stronger fruit parcels were fermented and matured in seasoned French oak barrels.

Winemaker

Tom Shanahan

Cellaring

Drink it young and fresh. Serve chilled.

Suggested Food

Perfect with Kingfish ceviche, red onion salad, with a citrus dressing and crusty bread

Technical Analysis

Harvest date: February 2017

pH: 3.34

Acidity: 6.17g/L

Alcohol: 13.0%

Bottling date: October 2017

