



Annie's Lane
CLARE VALLEY

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Annie's Lane Quelltaler Watervale Riesling 2013

Vineyards of Distinction

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.

Select parcels were harvested to blend the best wine from one vineyard displaying distinct characters. Highly aromatic, zesty with lemon lime blossom and subtle hints of clove, talc and charcuterie, this Watervale Riesling is crafted to age gracefully.

Viticulture

Watervale is a unique region within the Clare Valley. The soils comprise of friable red clay loam over a limestone base, allowing for perfect drainage and natural low vigour to achieve high quality fruit.

After some useful rain periods through the winter, spring brought very dry weather with total spring rainfall well below average. Spring 2012 was the driest for 5 years and this dry period continued throughout the summer months with growing season rainfall (Sep-March) being one of the driest on record. Winter temperatures were near normal with plenty of early frosts giving some good winter chilling – however once spring arrived, average maximum temperatures increased rapidly to be above average. The warm growing season continued through summer with short heat spikes. Crop loading (well below average) and vine canopies were well balanced and lead to even ripening.

Winemaking

Fruit for this wine comes from the highly praised Carsfield vineyard, in Watervale. Planted in 1935, this fruit consistently produces wines of great purity and structure. Harvested over a two week period, the grapes were crushed and drained with partial skin contact. Following fermentation, the components were racked and left to sit on lees in stainless steel and seasoned vat. The final wine is a blend of the components that reflect the traditions in Hock terms (a blend of maturities) and the qualities of Watervale- fine, elegant and flavoursome.

Winemaker

Alex MacKenzie

Cellaring

Drinking wonderfully now and will develop further complexity with long term cellaring.

Suggested Food

Serve with braised pork with juniper berry and baked fennel

Technical Analysis

Harvest Date: February 2013

pH: 3.03

Acidity: 7.1g/L

Alcohol: 11.8%

RS: 5.8g/L

