



Annie's Lane
CLARE VALLEY

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Annie's Lane Quelltaler Watervale Riesling 2014

Vineyards of Distinction

The origins of Quelltaler date back to 1865 when 50 acres of the then named 'Springvale' vineyard were first planted by Francis Treloar, an early pioneer. The name Quelltaler originates from "Quelltaler" which is German for Spring Vale. The home of Annie's Lane is the heritage-listed Quelltaler cellar door and surrounding vineyards in the heart of Watervale.

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.

The 2013/2014 season experienced extreme conditions on several fronts.

Winter period proved to be warmer than average. Temperatures were quite inconsistent through late Spring causing poor set. Summer brought numerous heat spikes with 12 days over 40 degrees Celsius and an average of 33 degrees Celsius within the first 40 days of 2014.

After some useful rain periods through the Winter, Spring brought very dry weather with total rainfall well below average. This trend followed into Summer until mid February when tropical moisture delivered approximately 100mm of rain in less than 4 days. This rainfall filled soil profiles and gave the vines a much needed boost. Six days later, the Quelltaler Riesling was harvested.

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. The grapes were crushed and drained with partial skin contact. Following fermentation, the wine was racked and left to sit on lees in stainless steel. This single vineyard wine reflects 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

Spaghetti tossed with blue swimmer crab, chilli, parsley and drizzled with olive oil.

Technical Analysis

Harvest Date: February 2014

pH: 3.00

Acidity: 6.1g/L

Alcohol: 12.6%

RS: 6.4g/L

