



Annie's Lane  
CLARE VALLEY



## **Annie's Lane Riesling 2014**

*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 2014 Annie's Lane Riesling is water like in colour with green hues. The nose offers strong aromas of clove, with subtle nuances of musk and tale. The vibrant palate finishes with brown lime, Granny smith apples and coriander seed.*

*This wine is medium bodied, with pure Clare Valley Riesling characteristics- lime, talc, spice and floral notes.*

### **Viticulture**

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 pro-files and gave the vines a much needed boost.

### **Winemaking**

The grapes were crushed and drained during the cool of the night with the free-run juice retained. After a settling period of 4 to 5 days, these juices were racked. Following fermentation, all parcels were racked again and then evaluated for the final Annie's Lane blend.

### **Winemaker**

Alex MacKenzie

### **Cellaring**

Drinking wonderfully now and will develop toasty aged characters with careful long term cellaring.

### **Suggested Food**

The perfect choice with fish cakes and kaffir lime dressing, chilli crabs or roasted loin of pork.

### **Technical Analysis**

Harvest Date: February 2014

pH: 3.00

Acidity: 6.0g/L

Alcohol: 12%

RS: 5g/L

Bottling Date: September 2014

