



Annie's Lane  
CLARE VALLEY

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## Annie's Lane Rosé 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 Rose is pale pink with salmon hues, offering strawberries, watermelon and quince aromas. The palate is lively with guava and tangelo flavours supported by savoury tannins and fishing with grapefruit like acidity. This is a refreshing blend of Mourvedre and Grenache grown in Watervale.*

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

### Winemaking

The Mourvedre, and Grenache grapes for this Rose were harvested during the cool of the night to retain freshness. Crushed and de-stemmed, and then saigned off skins, the juice was fermented until dry and then blended, maturing on lees until filtration and bottling.

### Winemaker

Alex MacKenzie

### Cellaring

Drink it young and fresh and serve slightly chilled.

### Suggested Food

Perfect with Mexican ceviche

### Technical Analysis

Harvest Date: February/March 2014

pH: 3.20

Acidity: 5.4g/L

Alcohol: 12.5%

RS: 2.6g/L

Bottling Date: October 2014

