



Annie's Lane
CLARE VALLEY

AL

Annie's Lane Semillon Sauvignon Blanc 2014

In the early days of winemaking in the Clare Valley the local community would often help each other during 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, which borders one of our major Clare vineyards.

Semillon and Sauvignon Blanc are perfect blending partners. Clare Valley's warm summers provide full bodied Semillon fruit with citrus characters. The Sauvignon Blanc delivers a lovely touch of riper tropical fruits. Together, the two varieties deliver a seamless palate with fresh fruit flavours.

The 2014 Annie's Lane Semillon Sauvignon Blanc is pale lime in colour with straw hues. Lifted aromas of lemon rind and passionfruit, lead to flavours of honeydew and nashi pear. The palate is rich with texture and finishes with clean citrus characters.

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 profiles and gave the vines a much needed boost.

Winemaking

This wine is a blend of Semillon (88%) and Sauvignon Blanc (12%). Vineyard parcels were crushed and fermented separately. These parcels were predominantly matured in stainless steel to retain the wine's fresh fruit characters. A small portion was barrel matured in seasoned French oak barrels and large format vat to add texture and complexity.

Winemaker

Alex MacKenzie

Cellaring

This is a wine best enjoyed in its youth, however will age gracefully with careful cellaring.

Suggested Food

Pad Thai noodles with chicken, egg, tofu, coriander, garlic chives and lime.

Technical Analysis

Harvest Date: February/March 2014

pH: 3.13

Acidity: 6.7g/L

Alcohol: 12%

RS: 1.6g/L

