



Annie's Lane
CLARE VALLEY

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Annie's Lane Shiraz 2013

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 2013 Annie's Lane Shiraz is vibrant red with deep purple hues. Aromas of cassis lift from the glass while the palate is rich with plums, black olives and dried spices, balanced by subtle oak flavours with hints of chocolate.

This wine is full to medium bodied, with pure Clare Valley Shiraz characteristics.

Viticulture

Clare Valley

After some useful rain periods through the Winter in 2012, Spring brought very dry weather with total rainfall well below average and consequently one of the driest in 5 years. The warm growing season continued through Summer with short heat spikes on a regular occurrence contributing to below average crop loading. The quality of Shiraz was exceptional with flavours developing early. With no rain during the earlier ripening season, fruit was harvested at optimum maturity leading to great tannin and concentrated flavours.

The 2013 vintage will go down as one of the great vintages-wines will be varietal, approachable and flavoursome.

Winemaking

Annie's Lane Shiraz is made with a minimal intervention approach, retaining and enhancing the natural expression of the fruit. The grapes were crushed and de-stemmed. Individual parcels were fermented separately in a range of fermenter sizes including 10 tonne open fermenters. After primary fermentation, the wines were pressed off skins and then selected parcels were racked into a combination of French and American oak barrels for a minimum of 9 months maturation.

A portion of the wine matured in tank to bring lifted fruit to the final blend. Prior to blending, each parcel was re-assessed to confirm its suitability and quality for Annie's Lane Shiraz.

Winemaker—Alex MacKenzie

Cellaring : *Will develop further complexity with medium to long term careful cellaring. This wine is unfiltered and as such we recommend decanting prior to serving.*

Suggested Food: *Freshly baked pizza topped with Spanish salami, green olives, sundried tomato and fresh basil.*

Technical Analysis

Harvest Date: February to March 2013

pH: 3.54

Acidity: 6.2 g/L

Alcohol: 14.5%

RS: 0.5g/L

Bottling Date: June 2014

