



Annie's Lane

CLARE VALLEY



Annie's Lane Winemaker's Blend Cabernet Sauvignon / Cabernet Franc / Merlot / Shiraz / Petit Verdot 2009

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 2009 Cabernet blend displays blueberries and violets. There is a hint of cocoa powder, carob and fennel. The palate has red currants, star anise and bay leaf. This is a full bodied Cabernet blend that displays rich up front varietal fruit. A complex wine with dusty grainy tannins and a pomegranate like pulp finish.

Viticulture

Clare enjoyed healthy winter rains (just above average) but groundwater levels were still low due to on-going drought conditions. Spring rain was just 20% of average rainfall, while conditions were favourable for uniform flowering and fruitset. Significant rainfall in mid December was ideal to prepare the vines for the rest of summer, which was dry with just 1.5 mm falling during January and February - the fourth lowest figure on record. The December rains ensured that the sub-surface moisture levels were sufficient to counter the heat that hit South Australia in late January, which reduced yields and contributed to an early vintage, producing fruit with defined varietal characters.

Winemaking

The Clare Valley has a range of districts that are suited to numerous varieties and wine styles. This blend utilises fruit from many of these districts.

The parcels for this wine were fermented separately in 10t open fermenters and then blended together after 9 months followed by maturation in select French oak barriques.

Winemaker

Alex MacKenzie

Cellaring

Enjoy now, or cellar to 2015.

Suggested Food

Serve with Beef Bourguignon

Technical Analysis

Harvest Date:

pH: 3.40

Acidity: 6.8g/L

Alcohol: 14.5%

RS: 0.3g/L

Bottling Date:

