



Annie's Lane
CLARE VALLEY

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Annie's Lane Chardonnay 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 Chardonnay is pale straw with green hues, offering yellow peaches, honeydew and brioche aromas. The palate is lively with lemon and nectarine flavours supported by crisp lemon-lime like acidity.

Viticulture

After some useful rain periods through the winter, spring brought very dry weather with total spring rainfall well below average. Spring 2012 was the driest for five years and this dry period continued throughout the summer months with growing season rainfall (Sept-March) being one of the driest on record. Winter temperatures were near normal with plenty of early frosts giving some good winter chilling – however once spring arrived, average maximum temps increased rapidly to be above average. The warm growing season continued through summer with short heat spikes. Crop loading and vine canopies were well balanced and lead to even ripening.

Winemaking

Fruit parcels were harvested during the cool of the night to retain freshness. After fermentation, the individual parcels were kept separate until blending and matured on lees to build texture and mouth feel. Stronger fruit parcels were fermented and matured in seasoned French oak barrels.

Winemaker

Alex MacKenzie

Cellaring

Drink it young and fresh. Serve chilled.

Suggested Food: Caesar Salad of cos lettuce, poached chicken, smoky bacon, croutons, asparagus and anchovy parmesan dressing.

Technical Analysis

Harvest date: February 2013

pH: 3.27

