



THE LANE

VINEYARD

35°1'53.10"S 138°49'50.62"E

SNAPSHOT 2009 VINTAGE



1.0
Acres



1.8 kg
Grapes per vine



250
Cases of wine

WINEMAKER: Michael Schreurs

DESCRIPTION: Created using the time honoured '*méthode traditionnelle*' and disgorged without dosage after a minimum of 5 years on lees.

Fruit from 1 acre of our sheltered South facing Chardonnay vines was handpicked, whole bunch pressed then fermented in stainless steel and French barrique.

DISGORGED: October 2015

PRODUCTION: 250 cases

ALCOHOL: 12.5%

TOTAL ACIDITY: 9.31g/l

pH: 3.06

APPEARANCE: Pale quartz with golden hue. Exceptionally fine, persistent bead.

BOUQUET: Complex citrus lift, French nougat and freshly baked bread.

PALATE: Exquisitely textured and tightly wound. Crisp apple and grapefruit overlay mouth-watering minerality. Finish is dry, complex and lingering.

Poised, elegant and refined..... just like her namesake.

Conceived in France and created in the Adelaide Hills, The Lane wines are neither European nor Australian in style, rather the best of both worlds. These wines have the structure and finesse of Europe's best, complimented by intense fine fruit flavours and spice, a product of Australian sunlight and the terroir of The Lane.

