



Annie's Lane
CLARE VALLEY

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Annie's Lane Shiraz Clare Valley 2017

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.

The 2017 Annie's Lane Shiraz is deep red with purple hues. Aromas of cassis lift from the glass while the palate is rich with plums, and black olives, balanced by subtle oak flavours with a hint of dark chocolate and spice.

Viticulture

The 2016/2017 growing season was characterised by above average Winter rainfall and cooler Summer temperatures, giving us one of the longest and latest vintages in recent years. The cooler and wetter Spring also led to erratic flowering and thus caused a later harvest. With veraison pushed back, moisture in the soil and mild temperatures, the vines produced a denser canopy with greater leaf area. Warm and dry weather in March helped bring the grapes to optimum maturity.

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 is 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: Tom Shanahan

Cellaring : Drinking wonderfully now, however will reward careful medium term cellar-ing.

Suggested Food : Italian Cappanatta of eggplant, tomato, celery, olives, capers and pine nuts.

Technical Analysis:

Harvest Date: March—April 2017

pH: 3.60

Acidity: 5.9 g/L

Alcohol: 14.5%

Bottling Date: May 2018

