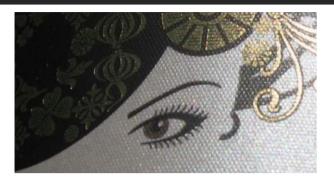


Expect sophisticated style, luxury and pleasure.

GROWN IN OUR BACKYARD.
Every Berry.
ADELAIDE HILLS





SPARKLING

BLANC de BLANCS

ADELAIDE HILLS

Winemakers: John Edwards & Michael Schreurs

Alcohol: 13.0% by volume.

Total Acidity / pH: 6.0 grams/litre. 3.23

Description: Elegance, finesse, minerality and balance.

Food Suggestions: Lobster, Oysters, Truffle Risotto,

Flambè Peaches, Crème Brulee, Candlelight!

WINEMAKER'S COMMENTS:

COLOUR: Palest lemon, Green hues.

BOUQUET: Lemon sorbet, cracked wheat and fresh green apple. PALATE: Clean lemon, lime and minerality. Fine bead and taut acid length.

VITICULTURE COMMENTS:

A blend of three clones of Chardonnay- all shoot thinned early in the season to enhance vine balance, even ripening and focus flavour concentration. Cool south facing sites provide fresh acidity through moderate growing conditions.

REVIEWS:

In an ultra-suave bottle, this inaugural release has made quite a splash. Not surprising from one of the Adelaide Hills finest Chardonnay vineyards. Crunchy apples and grapefruit zest are caressed by a creamy bead and a long, clean finish.

WBM Magazine. November 2010. 92 Points.

Light toasty, citrus nose with delightful yeasty characters. Clean zesty palate with crisp finish. Australian Wine Showcase, Asia Pacific Jan 2013 - 95 Points

Wine 100 - November 2011. Tyson Stelzer. 91 Points.

A wicked and witty sparkling. For \$20! Oh my stars, I'm going to pop my cork! Creamy, biscuit and so, so pleasing. Love the label. This is a classy wine, beautifully made. It's unusual to get a sparkling wine of this quality with this packaging for this price. Adelaide Hills Magazine – Summer 2012

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.



