



THE LANE
VINEYARD

The Lane Vineyard Occasion wines were first created in 1996. From the highest quality parcels of fruit within our vineyard these wines are determined by their vine age, purity, depth and spectrum of flavours. Low yields provide fruit concentration and structure. Each variety is hand picked, handled gently in the winery & aged in the finest quality French Oak.

Occasion wines, they are complex, structured and fine.

2012 19th Meeting Cabernet Sauvignon

35°00'42.3"S 138°50'11.7"E



2.7
Hectares



1.5 kg
Grapes per vine



500
Cases of wine

WINEMAKER: Michael Schreurs

VINTAGE: Good winter rain, mild summer and autumn resulted in pure fruit with stunning flavour. Stunning however small vintage

ALCOHOL: 14.0%

TOTAL ACIDITY: 6.5 grams/litre

pH: 3.56

APPEARANCE: Vibrant plum red

BOUQUET: Complex and lifted. Violets, cassis, choc-mint, blueberry, tobacco leaf

PALATE: Silky smooth, rich forest fruits, subtle clove complexity. Long luscious tannins. Poise, elegance and finesse

ALTITUDE: 440m above sea level

CLONE: LC10

ASPECT: North facing

SOIL: Ancient soils, mostly gravel with limestone / calcium silicates and ferrous pebbles spread throughout

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 Vineyard.

