



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.

2015 Beginning Chardonnay

35°00'37.94" S 138°50'8.46"E



1.0
Hectare



1.4 kg
Grapes per vine



470
Cases of wine

WINEMAKER: Michael Schreurs

VINTAGE: Early season with an ideal balance between ripeness, acidity and flavour

ALCOHOL: 13.0%

TOTAL ACIDITY: 6.02 grams/litre

pH: 3.24

APPEARANCE: Polished platinum gold with a green hue

BOUQUET: Orange blossom, , crème brûlée, toasted granola
With a hint of gun flint

PALATE: Refined, white peach, fig,
creamy cashew hints, warm brioche

ALTITUDE: 450m above sea level

CLONE: Bernard 95, 96 and 76

ASPECT: Sheltered south 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.

