

SNAPSHOT 2009 VINTAGE







1.0 Acres 1.8 kg Grapes per vine

250

vine 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.



35°1′53.10"S 138°49′50.62"E

