



**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.

## 2013 Beginning Chardonnay

35°00'37.94" S 138°50'8.46"E



**1.0**  
Hectares



**1.4 kg**  
Grapes per vine



**470**  
Cases of wine

**WINEMAKER:** Michael Schreurs

**VINTAGE:** Warm days and cool nights, near a perfect vintage

**ALCOHOL:** 13.0%

**TOTAL ACIDITY:** 6.07 grams/litre

**pH:** 3.26

**APPEARANCE:** Brilliant white gold with green hue

**BOUQUET:** Gooseberry, blackcurrant, lemon thyme

**PALATE:** Crisp and taught, gooseberry, lemon sorbet with a crystalline mineral finish

**ALTITUDE:** 450m above sea level

**CLONE:** Bernard 95 and 96

**ASPECT:** 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.

