



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.

2014 Gathering Sauvignon Semillon

35°00' 40.44"S 138°50' 9.38"E



1.17
Hectares



2.6 kg
Grapes per vine



490
Cases of wine

WINEMAKER: Michael Schreurs

VARIETALS: 72% Sauvignon, 28% Semillon

VINTAGE: Early heat in January accelerated ripening followed by an Indian summer and a smooth early autumn

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.97 grams/litre

pH: 3.25

APPEARANCE: Lustrous gold with youthful green hue

BOUQUET: Complex. Lifted kaffir lime, lemon myrtle, blackcurrant leaf with oatmeal hints

PALATE: Layers of flavour. White peach, citrus zest, lychee. Exceptional detail, minerality and length

ALTITUDE: 450m above sea level

CLONE: FV46, Old Maderia

ASPECT: North west Sauvignon, south Semillon

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.

