



**THE LANE**  
VINEYARD  
ADELAIDE HILLS  
35° 0' 55.975" S 138° 50' 11.50" E

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.

## 2018 Beginning Chardonnay



1.0 Hectare



1.4 kg Grapes per vine



470 Cases of wine

35°00'37.94" S 138°50'8.46"E

WINEMAKER: Turon White

VINTAGE: Cool temperatures and below average rainfall throughout spring resulted in even flowering and a healthy fruit set, with some varieties requiring crop thinning. A warm to mild summer with few heat spikes provided ideal ripening conditions and minimal disease pressure. A warm period in April helped late varieties ripen fully, and ensured an outstanding vintage.

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.22 grams/litre

pH: 3.30

APPEARANCE: Polished platinum gold with a green hue

BOUQUET: Orange blossom, lemon zest, crushed kaffir leaf, toasted granola with a hint of gun flint

PALATE: Refined, white peach, lemon curd fig, creamy cashew hints, nutmeg, textural and mineral finish

ALTITUDE: 450m above sea level

CLONE: Bernard 95, 96 and 76

ASPECT: Sheltered 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.

