



**THE LANE**  
VINEYARD  
ADELAIDE HILLS  
35° 0' 50.375" S 138° 0' 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 Gathering – Sauvignon Semillon



1.17 Hectares



2.6 kg Grapes per vine



490 Cases of wine

35°00' 40.44"S 138°50' 9.38"E

WINEMAKER: Turon White

VARIETIES: 62% Sauvignon, 38% Semillon

VINTAGE: Cool temperatures and below average rainfall throughout spring resulted in even flowering and a healthy fruit set, with some varieties requiring cropphinning. 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: 12.5%

TOTAL ACIDITY: 8.2 grams/litre

pH: 3.25

APPEARANCE: Brilliant gold with a youthful green hue

BOUQUET: Complex, lifted kaffir lime, lemon sorbet  
Blackcurrant leaf and gunflint

PALATE: Tightly structured, grapefruit, gooseberry, biscotte and lemon zest.  
Layers of flavour with 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.

