



Annie's Lane  
CLARE VALLEY

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## Annie's Lane Copper Trail Shiraz 2014

*'The Copper Trail' was a route forged by prospectors following the discovery of Copper at Burra in the late 1840s. The Copper Trail passed through the Clare Valley just south of Watervale - through land on which the vineyards of Annie's Lane today produce some of the region's finest wines.*

*'Copper Trail' Shiraz is Annie's Lane's flagship wine. This wine is hand crafted to reflect the very best of the Clare Valley. Exceptional grapes grown in esteemed vineyards surrounding Sevenhill and Watervale were hand selected for their expressive regional flavours and characteristics.*

*The 2014 Annie's Lane Copper Trail Shiraz is black with purple hues. Alluring aromas of raspberries and violets are complemented by fine layers of blood plums, cassis, with a hint of black pepper. The wine is woven by grainy oak and silky tannins and finishes with a savoury, chalky mouth feel.*

### Viticulture-Clare Valley

*The 2013/2014 season experienced extreme conditions on several fronts- the Winter period proved to be warmer than average, temperatures were quite inconsistent through late Spring causing poor set followed by a Summer that brought numerous heat spikes with 12 days over 40 degrees. To top it off, an average of 33 degrees was recorded in the first 40 days of 2014.*

*After some useful rain periods through the Winter, Spring brought very dry weather with total rainfall well below the average. This trend followed into Summer until mid February when tropical moisture delivered approximately 100mm of rain in less than 4 days. This rainfall filled soil profiles and gave the vines a much needed boost. Consequently, Shiraz displayed excellent colour and natural tannin.*

### Winemaking

*Copper Trail Shiraz is made with a minimal intervention winemaking approach, retaining and enhancing the natural expression of the fruit. Small batch open fermenters were used to treat vineyard parcels separately, allowing the winemaker to maintain and develop the unique characteristics of each vineyard. After fermentation, the wines were pressed into a combination of new and seasoned French oak barrels for a minimum maturation period of 18 months before individual barrel selection.*

### Cellaring

*The 2014 Copper Trail Shiraz is drinking beautifully now and will develop further complexity with medium to long term careful cellaring.*

*This wine is unfiltered and as such we recommend decanting prior to serving.*

### Winemaker

*Alex MacKenzie*

### Technical Analysis

*Harvest Date: February - March 2014*

*pH: 3.49*

*Acidity: 6.4g/L*

*Alcohol: 15.0%*

*Bottling Date: January 2016*

