

## Annie's Lane Semillon Sauvignon Blanc

In the early days of winemaking in the Clare Valley the local community would often help each other during busy times of the season. After delivering lunches to workers pruning vines in the middle of Winter one year, Annie Wayman's horse-drawn cart struck difficulty in negotiating the muddy track back to her cottage. From that day on, the track has been affectionately known as Annie's Lane, which borders one of our major Clare vineyards.

Semillon and Sauvignon Blanc are perfect blending partners. Clare Valley's warm summers provide full bodied Semillon fruit with citrus characters. The Sauvignon Blanc delivers a lovely touch of riper tropical fruits. Together, the two varieties deliver a seamless palate with fresh fruit flavours.

The Annie's Lane Semillon Sauvignon Blanc is pale lime in colour with straw hues. Lifted aromas of lemon rind and passionfruit, lead to flavours of honeydew and nashi pear. The palate is rich with texture and finishes with clean citrus characters.

## Winemaking

This wine is a blend of Semillon and Sauvignon Blanc. Vineyard parcels were crushed and fermented separately. These parcels were predominantly matured in stainless steel to retain the wine's fresh fruit characters. A small portion was barrel matured in seasoned French oak barrels and large format vat to add texture and complexity.

## Cellaring

This is a wine best enjoyed in its youth, however will age gracefully with careful cellaring.

## Suggested Food

Pad Thai noodles with chicken, egg, tofu, coriander, garlic chives and lime.

