



CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

## FACT SHEET

### **The Lane Viognier – Adelaide Hills, South Australia** *Exclusive to Corney & Barrow*

**Introduction:** The Lane own 2 hectares of Viognier and these are amongst the oldest in the Adelaide Hills. The relative cool climate of the region, together with clever winemaking techniques, make this a fine, elegant Viognier in the ‘old world’ mould.

#### **Background: The Lane**

Set 450m high in the Adelaide Hills in South Australia is The Lane family winery, brainchild of well-known Aussie winemaker John Edwards. His long-held dream was to produce Australian wines with true elegance, bringing together the sun-kissed exuberance of Aussie fruit with the refined structure typical of Old World classics. Convinced that the relative cool and slopes of the Adelaide Hills promised the potential for ‘fine wine’, he scoured the area for suitable sites but it was 2 years before he came upon the land he was looking for - at the end of a small lane in the village of Hahndorf. ‘The Lane’ vineyards were born!

The Adelaide Hills is one of Australia’s most distinctive areas for grape-growing. From a climatic point of view, warm days and fresh nights high in the hills allow grapes to ripen fully while retaining their natural acidity and fine structure, producing wine styles quite unique within Australia. The hills harbour slopes of different gradient, aspect and microclimates capable of producing different styles of wine. Soils here are also key to wine style - John Edwards’ son Marty, viticulturalist at The Lane since 2001, has carried out extensive vineyard mapping to analyse soil types and structures. This has yielded detailed knowledge of the land, allowing the team at The Lane to match grape varieties to individual plots. Meticulous vineyard husbandry, traditional and modern winemaking techniques, experimentation with yeasts, fine lees and use of old and new French oak are all playing their part in wine quality. Recent investment in state-of-the-art winery kit is also pushing the boundaries of quality and style.

#### **Vineyard Information**

**Location** 450m high in the Adelaide Hills, South Australia.

**Climate** Relatively cool climate for Australia! When Adelaide is sweltering in 40° heat, The Lane vineyards are often 4° cooler and, crucially, night-time temperatures can be even fresher. This gives the vines a chance to rest, promoting the delicate flavours, fine natural acidities and elegance in the wines.

**Soils** are ancient! (the Adelaide Hills are 1800 million years old, according to Aussie wine guru Brian Croser!) Gravel/limestone topsoil over red clay is acidic (giving the vines an amount of ‘good’ stress – beneficial for quality).

**Vineyard approach** is sustainable, whereby environmentally-friendly techniques are adopted to encourage natural balance and long-term biodiversity in the vineyard. Many of the vineyards are farmed according to full organic principles, with some biodynamic experiments in train. Canopy management is an important aspect of vineyard management here, promoting airflow and sun exposure through the grape bunches – this helps ripen the grapes while controlling pests and diseases with minimal recourse to chemicals.

**Harvest** takes place in April. Grapes are harvested at night when cool to minimise oxidation. The winery is located at the heart of the vineyards which means that (unlike many Australian producers who may have to truck their harvest for hours to reach the winery) The Lane’s grapes can be picked when they are at their optimum ripeness and pressed quickly, maximising their delicate aromas and flavours.

#### **Winemaking Details**

**Grape variety** is Viognier.

**Winemaker** John Edwards is a well-known and highly respected winemaker, previously of the iconic Starvedog Lane and before that winemaker with Hardys. His long-held dream was to create wines fusing Australia’s exuberant fruit style with the restraint and elegance typical of classic ‘Old World’ wines.

**Fermentation and Maturation** is 70% new French oak and 30% stainless steel. *Batonnage* (stirring of the lees) is carried out on the oaked component 3 times per week during fermentation, bringing texture and richness to the wine.

#### **Tasting note**

Pale lemon in colour. The nose is highly aromatic showing notes of apricot and jasmine blossom. The palate offers rich, fleshy fruit cut through on the mid-palate by refreshing citric acidity. The finish is smooth with subtle oaky spice.



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**SUMMARY:**

Name + appellation	The Lane Viognier, Adelaide Hills
Style	Smooth, exuberant Aussie fruit with the structure and finesse of an old-world classic.
Grape varieties	100% Viognier
Alcohol	13.5%
Closure	Screw-cap
Vineyard and winemaking	‘Cool climate Australia’ with warm days and cool nights. Sustainable viticulture focused on canopy management and traditional manual working of the soil. Experimenting with bio-dynamics in selected vineyards. 70% fermented and matured in new French oak, 30% in stainless steel barrels. Stirred on its lees throughout fermentation.
Tasting Key Words	Rich, ripe and luscious.