



Annie's Lane Copper Trail Shiraz 2016

'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 from 4 distinct regions in the Clare Valley: Watervale, Armagh, Sevenhill, and Polish Hill River.

Watervale offers intense fragrant black fruits and is grown on red clay over limestone. Armagh in the North grows intense small berry Shiraz planted on shallow red loam. Sevenhill, with its high elevation at 480m above sea level offers aromatic, robust, pithy Shiraz. Polish Hill River, in the East, grown on shallow soils known for their high slate content offers structure and line.

The 2016 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, cherries, with a hint of spice. The wine is woven by grainy oak and velvet tannins and finishes with a savoury, ferrous, chalky mouth feel.

Viticulture - Clare Valley

The Vintage 2015/2016 growing season was characterised by an extremely dry period from November to January where virtually no rain fell. With above average temperatures through Spring and into Summer, the vines flowered early and set an above average crop. The heat spikes coupled with low moisture stalled flavour development. A rainfall event late in January assisted with berry and flavour development for Shiraz and Cabernet.

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 co-ferment some of the individual vineyards while keeping others separate. Post fermentation the wine was matured in large format oak vats and puncheons for 16 months prior to blending and bottling.

Cellaring

The 2016 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 2016

pH: 3.49

Acidity: 6.6g/L

Alcohol: 14.5.0%

Bottling Date: September 2017

Wine

Awards

Gold Medal: 2017 Great Australian Shiraz Challenge, 2017 Royal Adelaide Wine Show, 2018 Royal Hobart Wine Show, 2018 Cowra Wine Show

Best in Show, 2018 Decanter World Awards

Trophy for Wine of Provenance, 2018 Clare Valley Wine Show

