

THE LANE VINEYARD.

2025 CHARDONNAY

Cool-climate wines celebrating the diverse altitude, latitude and ancient soils of the Adelaide Hills. These unique environmental influences are reflected in all of our wines; intense fruit flavours balanced by beautiful natural acidity.

2025 SEASON

2025 was the driest growing season on record in the Adelaide Hills. This led to slightly lower yields and a very early start to the vintage. We avoided severe heat waves, but it was our quintessential cool Adelaide Hills nights that allowed the fruit to develop beautiful flavour and hold onto its natural acidity.

VINEYARD LOCATION

100% estate-grown - Hahndorf, Adelaide Hills

VINIFICATION

Harvested in the cool of night, the fruit was gently pressed and fermented in barrel with a mix of cultured and wild yeasts. Maturation occurred in mostly seasoned oak, including barriques, puncheons and foudres. Partial malolactic fermentation added texture while retaining freshness.

WINEMAKERS

Sam Milne

BOUQUET

Vibrant notes of lemon, grapefruit and white peach intertwine with subtle oak spice and leesy complexity.

PALATE

Citrus and stone fruit flavours carry through a creamy, textural palate, balanced by fresh acidity and a long, refined finish.

TECHNICAL

- Altitude: 420m
- Vegan: No
- Vegetarian: No
- Contains sulphites
- RRP: \$30

PEAK DRINKING

Enjoy now or cellar for up to 5 years

FOOD MATCH

Smoked trout

