

# LA LÍNEA

## 'Sureño' Tempranillo ✦ Single Vineyard ✦ 2020



### Tempranillo? And "Sureño"??

Spain's great red grape! It parallels Shiraz in Australia, in that it is grown all across the country in diverse climates, and made into many styles. Famous UK writer and critic Jancis Robinson describes it as "... capable of making deep coloured, long-lasting wines that are not... notably high in alcohol", with characters including "strawberries... spice, leather and tobacco leaves...".

'Temp' in Australia is no longer a newbie, but our experience exceeds that of many makers. We go back to 1998; involved in the planting of the first block in the Hills. The first La Linea vintage was 2007, but our winemaking experience dates back to 2001.

And "Sureño"? That's Spanish for "Southern" (or "South"). Read on...

### The 2020 vintage – and why a 'Single Vineyard' wine?

The 2020 vintage was notable for the devastating bushfires that struck the Hills late in December 2019. Many properties were damaged, including wineries and vineyards; but we were among the lucky ones... the fires were headed our way turned but to the east approximately 1 km from the winery, and never approached our fruit sources at the southern - *Sureño* - end of the region.

We've always picked our blocks when each is at its optimum; we then vinify and mature each separately, which of course leaves us the option of making a special selection when the spirit moves us! We've done so on rare occasions (2015, '17 & '20) from one block at Kuitpo, at the Hills' southern fringe. It yields special fruit, and when we find a few barrels that express the site, variety and vintage to perfection, we can't resist bottling some as a special wine.

### Our style: tasting note

This wine is a blend of only two barrels of a larger number produced from the Kuitpo fruit. The cool, elevated block features lovely gravelly ironstone soil, and is perched alongside Range Rd, which runs along the highest ridge in the corner of the region. Walk 100 m west and you can gaze down across McLaren Vale to the sea, some 12 km distant. It's a very pretty view!

The aromas and flavours are classic Tempranillo: ripe raspberries, cherries, roast cherry tomato, and hints of sage and rosemary. While the wine is generously fruited, the cool site also offers sufficient acidity and tannin that give it structure suitable for ageing for some years. It'll improve for a decade at least: a 'keeper'!

### 2020 La Linea 'Sureño' Tempranillo

- Recommended retail: **\$35.00**
- Wine details: **13.5% v/v; RS <1.0 g/L; pH 3.52; TA 6.2 g/L**

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