

# LA LÍNEA

## Adelaide Hills Tempranillo Rosé ✦ 2015



### Tempranillo rosé! Why? Our history...

We pioneered Tempranillo rosé in Australia, making it for the first time in 2007. It has always been based on a specific vineyard near Echunga, which grows fruit of great perfume and fine structure, perfect for rosé.

We wanted to make a unique dry wine that spoke of its variety and origins, while being downright delicious.

### Our style and sources

The 2015 La Linea rosé is consistent with its predecessors: it has our trademark powerful varietal fragrance, gentle kick of tannin at the end of a bone dry palate, and refreshing acidity.

We achieve all this by picking at “rosé ripeness”: earlier than for red wine, which leads to lower alcohol, and higher acidity. A few hours of skin contact at low temperature ensures gentle extraction of colour and subtle tannin.

Our original fruit source has been complemented by a remarkably similar block at Birdwood... and for the first time, a couple of percent of the wine is from our new block of Mencia, at Lenswood.

*What's Mencia? Much less famous than its Spanish 'big brother' Tempranillo, it is found principally in Galicia... the north-western corner of Spain, where the Atlantic ocean influence ensures Spain's coolest, wettest viticultural conditions. It's made into both rosé and red - much as we hope to as the vines mature.*

### Tasting note

Powerfully, exotically fragrant: fresh watermelon and cranberries, hints of musk, fresh apples - and Turkish Delight, a trade-mark aroma of Tempranillo from some special (and cool) sites.

Bone dry. Fresh. Crisp. Mouthfilling yet fine.

Delicious.

### 2015 La Linea Tempranillo rosé

➤ Wholesale cost:	\$130 per 12 x 750 mL bottle case + WET + GST
➤ Landed unit cost (LUC):	\$13.98 per 750 mL bottle
➤ Recommended retail:	\$21.00
➤ Wine details:	12.5% v/v; RS 0.5 g/L; pH 3.50; TA 6.3 g/L

Peter Leske 0437 652 743 - David LeMire 0412 252 744 - [info@laline.com.au](mailto:info@laline.com.au)