

LA LÍNEA

Adelaide Hills Tempranillo ✦ 2014



Tempranillo?

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...".

History—and the 2014 vintage

While Australian interest in 'Temp' has surged in recent times, we go all the way back to 1998; involved in the planting of the first block in the Hills. The first La Línea vintage was 2007, but our winemaking experience dates back to 2001.

Tempranillo can be difficult to grow, and deserves its reputation as something of a 'sook' when challenged by heat and drought. It ripens early and quickly, and can suffer leaf loss—even in the cool Hills. But older vines—and experience—have led to consistent results despite a series of recent warm and early vintages. And working with a series of diverse sites has also been beneficial—and instructive! Some sites thrive on the warmth; others reward us in cooler years.

The '14 La Línea is a blend of two principal vineyards. The majority (53%) is from Kersbrook in the north of the Hills; the balance predominantly from a slightly younger and cooler site, just south of the village of Gumeracha.

Our style: tasting note

Our aim from the outset was to make a wine that speaks of the variety and region, which means a fragrant, medium-bodied but savoury, style. Oak is not part of the story; while all of our red Temp spends approximately nine months in French oak barrels for evolution and maturation of the relatively firm tannins, the youngest of them is three years old, and the oldest, a decade.

Our '14? The nose is a perfumed mix of raspberry and cherry, as well as dried herbs: sage, sorrel and marjoram. Gently tannic but lively, with a mouthful of those red fruits, it's a generously fleshy but savoury wine of length.

2014 La Línea Tempranillo

- Recommended retail: **\$27.00**
- Wine details: **13.5% v/v; RS <1.0 g/L; pH 3.68; TA 6.0 g/L**

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