

LA LÍNEA

'Sureño' Tempranillo ✦ 2015



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...".

And "Sureño"? Spanish for "Southern" (or "South").

Read on...

History—and the 2015 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 Linea 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.

Our style: tasting note

Sureño = Southern (or South).

This wine is a blend of six specific barrels of a larger number produced, from two southerly vineyards: one at Macclesfield (4 of the 6 in the blend) and Kuitpo (the other 2). Both sites feature gravelly ironstone soils, but are at quite different altitudes. Kuitpo is higher and cooler, and offers perfume and tight acidity; the warmer conditions at Macclesfield ensure a firm, tannic core.

The aromas are quintessential Tempranillo: red berries, cherries, musk and dried herbs—and they carry right through the palate. The structure? Slightly more assertive, and thus with arguably greater ageing potential than the '15 La Linea Tempranillo, the '15 Sureño will hold its savoury line for some years.

2015 La Linea 'Sureño' Tempranillo

- Recommended retail: **\$35.00**
- Wine details: **13.5% v/v; RS <1.0 g/L; pH 3.67; TA 5.7 g/L**

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