

LA LÍNEA

Adelaide Hills Tempranillo Rosé ✦ 2017



Tempranillo rosé! Why? Our history...

We pioneered Tempranillo rosé in Australia, making it for the first time a decade ago. We wanted to make a unique dry wine that spoke of its variety and origins, while being downright delicious.

It's always been based on one vineyard near Echunga, which grows fruit of great perfume and fine structure, perfect for the style.

To that original site we have now added fruit from a very tidy little block at Macclesfield, and another couple of blocks (both from the same well-established grower) in the Torrens Valley, near Birdwood. Both offer fruit of distinctive perfume, gentle colour and tannin, and terrific acid retention. All are critical for our style.

Our style and sources—and the '17 vintage... cool, late and terrific!

After three of the earliest vintages ever in succession (the 'new normal?'), the 2017 season returned us to the 'old normal': peak harvest activity in March/April, rather than February/March. The three rosé blocks were picked on the 16th, 21st and 23rd of March, a full month and a bit later than in 2016.

Having picked each block at optimum ripeness (which in a cooler, later season meant approximately half a baumé later than in '16), we used the proven techniques that have made La Línea rosé a benchmark style: some time on skins after crushing for gentle tannin extraction, fermentation of clean juice at relatively low temperature, and short maturation before bottling while fresh and crisp.

Light in colour but powerfully perfumed (think watermelon, fresh apples, Turkish delight and a hint of tropical fruit), the 2017 La Línea rosé won't disappoint our fans, or indeed, 'newbies'!

Fresh, zesty, yet with a depth of lingering flavour that is a rare thing in dry rosé, it will be a perfect accompaniment to the summer of 2017/18.

2017 La Línea Tempranillo rosé

- **Recommended retail** **\$22**
- **Wine details:** **12.5% v/v; RS0.8g/L; pH 3.37; TA 6.6 g/L**

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