

LA LÍNEA

Adelaide Hills Mencia Rosé ✦ 2016



Mencia?

Mencia is a red Spanish grape variety primarily found in the northwestern part of the country, in the regions of Bierzo, Ribeira Sacra and Valdeorras.

Spanish Mencia has traditionally been made into light, relatively fragrant red (or rosé!) for early consumption. In recent years, more concentrated and complex wines have been produced by a new generation of winemakers, primarily from old vines growing on hillsides, often on schist soils.

Our site

Our Mencia is the only block in the Hills, as far as we know. It's on one of the most scenic sections of the beautiful Revenir vineyard at Lenswood. It is gravelly clay loam running across the top of a hill at approximately 500 m above sea level, with great views (and exposure to 'weather'...) to the south-west. The soil is quite shallow, which ensures moderate vigour vines. Mencia likes it here: it grows with attractive bright green foliage and has the capacity to develop large bunches of evenly-coloured, medium-large round berries.

Our first crop was several hundred kilos in 2015; in 2016 we thinned the crop carefully and dropped quite a lot onto the ground (ouch!) but still picked enough to be able to really get an idea of the potential of the variety in our conditions.

Our first Mencia rosé!

This is, we can confidently state, the Adelaide Hills' first Mencia rosé!

We made only 3 barrels of wine. Hand picked fruit was gently crushed and left on skins for 4 hours before the juice was run to tank; settled briefly and transferred to old French oak barriques with a small amount of grape solids. It fermented and matured in those barrels, but as they were our best, oldest friends, they imparted negligible oak character. They offered, however, slightly warmer fermentation, preceding a month or so on fine yeast lees.

Beyond that, the winemaking was straightforward, and racking to tank for stabilisation, we bottled the wine only several hundred metres from where it was grown: it's a genuine 'grown/made/bottled at the estate' wine.

Mencia offers distinctive cherry/pink colour, with aromas of red berries, flowers and spice. Richly-flavoured, with a core of red apple and mulberry fruit, it's made complete by a pleasantly firm seam of tannin, which ensures length and generosity. No oak to speak of, but some yeasty complexity.

- Recommended retail:
- Wine details:

\$25.00

12.7% v/v; RS 0.2 g/L; pH 3.45; TA 6.4 g/L

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