

# LA LÍNEA

## Tempranillo ✦ 2016



### Tempranillo?

Spain's great red grape! It parallels Shiraz in Australia, in that it is grown 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 2016 vintage

While Australian interest in 'Temp' has surged in recent times, we were involved in the decision to plant the first block in the Hills way back in 1998. The first La Linea vintage was 2007, but our winemaking experience dates back to 2001.

The 2016 vintage was the earliest that we have seen, and we picked our first 'Temp' block in the second week of Feb - unprecedented! But being organised souls who track ripening very carefully, we were not taken by surprise, and each came in just as we wanted. The last was picked at the end of March (somewhat more 'normal' timing...) and the Hills' vintage was effectively over by mid-April. Weird.

This wine is a judicious blend of our different blocks, crafted to showcase the best of each, and in 2016 our hours of tasting led us to this: 45% Kuitpo (*at the southern end of the Hills, giving brightness, and primary fruit perfume*); 35% Kersbrook (*at the opposite end: tannin, generosity and richness*); 16% Macclesfield (*the warmer, lower, eastern fringe of the region: perfume plus tannin*); and 3% from just outside Birdwood (*à la Kuitpo, but slightly less dense*).

### Our style: tasting note

Our aim is a fragrant, medium-bodied but savoury style, which is both obviously Tempranillo and obviously from the Hills. We are not seeking any overt oak character; while all batches spend some eight to nine months in French oak barrels for evolution and tannin integration, the youngest of the barrels is three years old, and the oldest, a decade.

The 2016 La Linea has the intense raspberry and redcurrant characters that are typical of cool climate Temp, complemented by savoury herbs: sage, rosemary and sorrel. It's generous in the mouth yet dry and fine, with the gritty, suede-like tannins that we just love, as they make it such a beautiful match with a cornucopia of foods. It's a medium-term ageing proposition... best within 5-8 years from bottling (which was, for the record: January 2017).

### 2016 La Linea Tempranillo

- Recommended retail: \$27.00
- Wine details: 13.5% v/v; RS <1.0 g/L; pH 3.59; TA 6.2 g/L

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