

LA LÍNEA

Adelaide Hills Tempranillo ✦ 2018



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. Renowned 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...".

The grape—and the 2018 vintage

Tempranillo can be difficult to grow, and deserves its reputation as something of a 'sook'! Famed for early and quick ripening, it will drop leaves if challenged by heat and drought—even in the cool of the Hills.

For a decade now we have worked with several sites up and down the north/south spine of the Hills, from Kersbrook in the north to Kuitpo and Macclesfield at the southern end. In 2018 we took in fruit for red wine from our 'usual 4' blocks, but in the end chose to blend this wine from only one: the most southerly. The others made lovely and diverse wines, but strangely enough just didn't work well together when the time came to blend them.

We picked the two clones that grow at Kuitpo separately on March 10th and 13th, and as always, made and matured all batches of wine completely separately.

Our style: tasting note

Both batches (i.e. the 2 clones) from the Kuitpo block ended up—unexpectedly—as the sole contributor to this wine as they most closely met our long-standing aim of making a fragrant, medium-bodied but savoury wine. It's what the Hills does best from this variety.

Both were very similar to each other while being subtly different, and offered a bright, primary fruit spectrum (raspberry, plum, blueberry), yet firm and even tannins. Fruit is important. Structure is important. In 2018 the wines from the other blocks just didn't add to what appeared to us to be a terrific all-round package of fruit and structure, so we opted to stay true to our goals and bottled less La Linea.

We are confident that the wine will age very well in the medium term, and reward at least 8 years maturation from its time of bottling in late January, 2019.

2018 La Linea Tempranillo

- Recommended retail: **\$27.00**
- Wine details: **13.5% v/v; RS <1.0 g/L; pH 3.62; TA 5.9 g/L**

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