

LA LÍNEA

Adelaide Hills Tempranillo Rosé ✦ 2019



Tempranillo rosé! Why? Our history...

We don't necessarily think of ourselves as trendy people, but when we first made a pale, dry, crunchy, food-friendly rosé in 2007, we were decidedly on-trend – and in choosing to make it from Tempranillo, we were ahead of the curve...

Our aim was to shepherd the fruit from a specific block, well known to us, into a unique wine that spoke of its variety and origins, while being downright delicious. For that reason the La Línea rosé always been based on a vineyard near Echunga, which grows fruit of great perfume and fine structure, perfect for the style.

Our style and sources—and the '19 vintage...

The 2019 vintage was notable for producing miserably small amounts of fruit. Our harvest time was normal (early March); due to poor weather when the vines were flowering, the quantity brought in was NOT.

Our style and quality are based on picking the fruit at what we call “rosé ripeness”: when the fruit still has good natural acidity, and will make a fresh, dry style without the oiliness that can accompany higher alcohol. This freshness, coupled with a few hours of low-temperature skin contact for limited, gentle tannin extraction, ensures distinctive crunchy, dry finish which defines good—and food-friendly—rosé.

While we value light colour and powerful aromas (typically an amalgam of watermelon, raspberries, fresh apples, and Turkish delight), we don't seek to make a simple wine. It exhibits layers of complexity and texture that set it apart from many of its contemporaries, all underpinned by crisp acidity.

In an increasingly crowded 'rosé space', its style and pedigree are clear.

2019 La Línea Tempranillo rosé

- **Recommended retail:** \$24.00
- **Wine details:** 12.5% v/v; RS 0.8 g/L; pH 3.38; TA 6.3 g/L

Peter Leske 0437 652 743 - David LeMire 0412 252 744 - info@lalineau.com.au