

LA LÍNEA

Adelaide Hills Tempranillo ♦ 2021



Tempranillo?

Spain's great red grape! In Spain it is grown across pretty-much everywhere, in many diverse climates, and just as many styles. Renowned UK writer 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..."

It's no longer considered "new" in Australia, but our experience exceeds that of many makers. We were there at the start, initiating the planting of the first block in the Hills in 1998, and our experience making wine from "Temp" dates back to 2001. La Linea was born in 2007: in that first year we made rosé and dry red, and still do – we haven't looked back!

The grape—and the 2021 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.

Vintage 2021 saw most varieties yield generous crops; this and a modest summer meant that fruit ripened relatively late... a good thing, as it means that fruit retains more natural acidity than might otherwise be the case. And cooler conditions also mean terrific colour in the final wine.

How do we do it? And what's it taste like?

We are proudly based in the Hills as the climate offers fruit perfect for the fragrant, medium-bodied but savoury style that we love. But we work with several growers and blocks to gain diversity and complexity, too.

The proportions vary each year, as we ruthlessly cull any barrel that doesn't come up to scratch, and also play with the individual components to craft a wine with youthful appeal and approachability - but depth and length. One site at Kuitpo offers red berry perfume and finesse (and is 32% of the '21 blend); another at Macclesfield (37%) provides the core of savoury tannin; and the third at Gumeracha (31%) consistently contributes floral aromas (*think violets...*) and bright purple-red hues.

The result? A wine of balance and poise, but with a structure which will see it soften and gain complexity in bottle over 5-10 years.

2021 La Linea Tempranillo

📄 Recommended retail:	\$29.00
📄 Wine details:	13.5% v/v; RS <1.0 g/L; pH 3.62; TA 6.2 g/L

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