

LA LÍNEA

Mencia ✦ 2020 ✦ Adelaide Hills



Mencia? ¿Qué?

Mencia is a red grape with its home in north-western Spain, in the regions of Bierzo, Ribeira Sacra and Valdeorras.

Here it has traditionally been made into light, relatively fragrant red for early consumption. In recent years, more concentrated and complex wines have resulted from some enlightened winemakers' new interpretation of the variety.

Our site

Our Mencia was the first block planted in the Hills. Its success has led others to follow, with blocks recently established up and down the region's lofty spine.

Ours is located on one of the most scenic sections of the beautiful Revenir vineyard at Lenswood: clay loam over sandstone, running east/west across the crest of a hill at approximately 500 m above sea level, with great views (and exposure to 'weather'...) to the south-west. The soil is shallow, which ensures moderate vigour vines. First set up to 'spurs', we now cane-prune to optimise fruit distribution and exposure. It's a pretty vine: attractive bright green foliage and large-ish bunches of evenlycoloured, medium-large berries. It loves to bear fruit, so we must ruthlessly thin the crop to ensure balance. That is, of course, if the wind that rips across the block in spring doesn't do it for us...

Six years on... what have we learnt?

We will spare you the count of the Gold medals that the wine has won at our local wine show in its brief history. It makes us feel greedy. The point is: skilled judges, tasting 'blind', love our expression of Adelaide Hills Mencia.

We have therefore not deviated far from our original aim of making a wine true to the variety and site: not too ripe, no new oak. Keep it simple. Does that make us *terroirists*? By some measures, yes. (Or should that be *oui*?). We think of it as respect for our soil, choice of variety, and growing techniques.

It has always been, and is likely to stay, in a fresh, bright, crunchy style. Aromas of red cherry, hints of pepper and damson plums; flavours wrapped around a tannin/acid backbone which is quite unique. And delicious.

As the vines mature we may get bolder and play around a bit more, but it'll be hard to stray too far from what has been a very positive initial direction.

- Recommended retail:
- Wine details:

\$29.00

13.5% v/v; pH 3.62; TA 5.3 g/L

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