

LA LÍNEA

Mencia ✦ 2019 ✦ 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 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 the Mencia to optimise fruit distribution and exposure. It's a pretty vine: attractive bright green foliage and large-ish bunches of evenly-coloured, medium-large berries. It requires routine crop thinning to ensure balance.

Our first crop was a few hundred kilos in 2015; since '16 we have had enough fruit to make both red and rosé styles, as we enjoy to experiment and learn.

Our fourth red...

After the 2016 and '17 wines both won Gold medals in the Adelaide Hills Wine Show's romantically-named class "Best Red Wine in classes other than Classes 9, 10, 11, and 12" (in other words: the best red that wasn't Pinot noir, Shiraz, Cabernet sauvignon or a 'Bordeaux blend'), the '18 won Silver. Bigger! But the '19 returned to form: it topped the class, winning another Gold and JUST missing a trophy. Something's being done right!

It's a simple approach: don't pick too ripe (the '19 came in @ 12.4° baumé); don't over-extract; don't mask the fruit with new oak or excess maturation.

The wine has been very consistent in style from the get-go: drop-dead beautiful crimson colour and an emphasis on fresh, bright fruit (hints of white pepper, red cherries and red flowers...); all carried on a medium-weighted frame which is taut, with lovely gravelly but gentle tannins.

Mencia will certainly play a role in the Hills for years to come.

- Wine details: 13.0% v/v; pH 3.56; TA 5.7 g/L
- Recommended retail: \$29.00

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