

LA LÍNEA

Adelaide Hills Tempranillo Rosé ✦ 2020



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 '20 vintage...

The 2020 vintage was notable for the devastating bushfires that struck the Hills late in December 2019. Many properties were damaged, including wineries and vineyards; but we were among the lucky ones... the fires were headed our way turned but to the east approximately 1 km from the winery, and never approached our primary rosé fruit sources. Our good fortune was others' tragedy, and while we assisted many in the aftermath in a variety of ways, their lives were changed forever in a way that we cannot imagine. They will always be in our thoughts.

Our 2020 rosé is made exclusively from the Echunga block, and is as true to the La Línea style as ever. It is pale in colour but has our signature aromatics: watermelon and fresh apples, with hints of Turkish delight. While fresh and lively (and as always, bone dry!) it is full-flavoured, with a delicious hint of 'crunch' from brief skin contact at low temperature.

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

2020 La Línea Tempranillo rosé

- **Recommended retail:** **\$24.00**
- **Wine details:** **12.5% v/v; RS 0.8 g/L; pH 3.49; TA 6.5 g/L**

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