

# LA LÍNEA

## Adelaide Hills Albariño ✦ 2023



With great pride, we present our first Albariño:

- A recent migrant to Australian vineyards from its original home in Galicia, north-western Spain
- A Google search will tell you all about coastal weather, cool conditions, and zesty, saline, citrus and peach characters

### THE VINEYARD

- The Kelly family, just east of Woodside, Adelaide Hills

### THE SEASON

- One of the coolest – and therefore latest – in recent memory. But fortunately it was also dry. If it had been a wet season, it could have been nasty!

### PICKED

- 28<sup>th</sup> March 2023 @ 12.3 Baumé

### THE MAKING

- Pressed; settled; raked; fermented (1/3 in our 3 year-old French oak puncheon with some 'solids', and the balance in stainless steel); blended; bottled

### BOTTLED

- First week of August, 2023

### WHAT YOU'LL SEE AND TASTE

- Pale straw-green
- Aromas of white peach, with echoes of citrus and tropical fruits
- Evident natural acidity: a wine with vibrance and zest to match its depth of flavour
- Texture derived from the barrel-fermented portion, which gave extra richness and a waxy depth... ensuring greater complexity and length
- Cellar it? We're not sure, but confidently predict that it will evolve in a positive direction for 5 years or more

### 2023 La Linea Albariño

- Recommended retail: **\$32.00**
- Wine details: **12.7% v/v; RS 0.5 g/L; pH 3.28; TA 7.4 g/L**

Peter Leske 0437 652 743 – Alanna Pepper 0413 803154 – David LeMire 0412 252744

[info@lalineau.com.au](mailto:info@lalineau.com.au)