

Specialising in serious, food-friendly Australian Tempranillo



Tempranillo is Spain's great red grape. Grown in diverse climates and made in many styles, it is the Spanish equivalent to Australia's Shiraz... renowned for red wines which can be rich, long living and tannic, or soft, fruit-forward and fleshy. It is also known for fresh, crisp and dry rosé, perfect to the laid-back Spanish — or Australian — lifestyle.

But Tempranillo is in its infancy in Australia. Enter the new partnership between Peter Leske and Jason Quin: Vina La Linea. Two experienced wine men, finally seizing the day and making wines which reflect this great grape under Australian conditions.

Peter has worked with Tempranillo since 2001, while Chief Winemaker at Nepenthe in South Australia's cool and green Adelaide Hills. When the opportunity came to work with vineyards that he knew well from his time at Nepenthe, he could not resist the ongoing challenge. But Jason's vast experience in wine production, sales and marketing — especially in the early days on the Mornington Peninsula at T'Gallant, getting Pinot gris on the map — and then with Fosters — was also essential to this new project.

The aim of the exercise in the first instance is simple: **a rosé of excellence, which works with food**. Produced from a single vineyard in the heart of the Adelaide Hills near Echunga, the 2007 La Linea 'Alito' rosé is softly pink, with aromas of cherries and raspberries, plus the traditional faint herbal edge that appears to be the signature of many Australian Tempranillos. *(For the technically-minded, it is not a juice run-off wine; the crushed and chilled fruit spent 22 hours in the press, on skins...).*

The difference between it and many other rosés is the palate. While we respect the slightly sweet style of other makers, it's not for us. In order to genuinely complement food — or simply be consumed refreshingly chilled over summer — the Alito is dry: fresh yet savoury, vibrant yet persistent.

La Linea aims to complement the significant efforts of other dedicated Australian Tempranillo makers, with whom we taste and share our knowledge, showcasing Tempranillo to those seeking wine with genuine style.

- **2008 La Linea Tempranillo rosé:** **RRP \$22.00**
- **Wine details:** **13.0% v/v** **RS 2.7 g/L** **pH 3.40** **TA 6.8 g/L**

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