

La Linea

Innovative wines from the Adelaide Hills



2008 La Linea Tempranillo rosé

La Linea began as a partnership between experienced winemaker (Peter Leske) and marketer (Jason Quin). The label was launched in mid-07 with the release of the 2007 La Linea Tempranillo rosé, which has now been followed by the 2008 Tempranillo rosé – and a new partner.

Sourced from a central Adelaide Hills vineyard that Peter knew well from his previous life, the '07 rosé embodied their aim to make something innovative and food-friendly. It was consciously made dry, yet with intense varietal fruit, and a crisp, fresh structure that meant that could be enjoyed with a variety of foods – or on its own on a sunny day. It attracted considerable independent acclaim, including very positive reviews from several well-known journalists (see www.lalineacom.au for more details).

In the meantime, Peter and Jason were joined by the David LeMire, who had recently been awarded his MW (Master of Wine) certificate. David brings great depth of international wine experience to the venture, along with some great ideas for future projects. The team have since released the 2007 La Linea (dry red) Tempranillo, and an Adelaide Hills Riesling, the Vertigo '25GR', which makes the best of the cool Hills fruit in a Germanic, off-dry style. But more of that later....

The second La Linea Tempranillo rosé is now available: the 2008. It is almost identical to its predecessor; sourced from the same vineyard; picked at similar ripeness; with almost identical analysis after similar winemaking techniques were used. Again, the wine is not the result of a 'saignée' (the French term for taking some juice from freshly-crushed red fruit in order to make a better red wine...); the La Linea rosé is picked and made to be rosé from the start. The crushed and chilled fruit again spent almost a day in the press, macerating gently, to extract the necessary colour and tannin for flavour-full and well-structured rosé.

Nature has a way of exerting her influence however, and so the '08 is subtly different, too. The fruit is a little more generous; the aromas slightly sweeter, with the raspberries of '07 joined by a whiff of ripe boysenberry, and last year's cherries matched by aromas of Turkish delight. It is also very slightly deeper in colour.

It retains its hallmark dry and fresh palate with just a trace of 'crunchy' tannin, balanced by persistent fruit that lingers beautifully. If the '07 is any guide it will develop well in bottle, but we don't expect anyone to cellar it.

- **2008 La Linea Tempranillo rosé:** **RRP \$22.00**
- **Wine details:** **13.0% v/v RS 2.8 g/L pH 3.39 TA 6.7 g/L**

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