

## Innovative wines from the Adelaide Hills

# LA LÍNEA

*A partnership between Peter Leske and David LeMire MW, La Linea was launched in mid-07 with the release of the 2007 La Linea Tempranillo rosé.*

### Five years of La Linea rosé!

Like its four predecessors, our 2011 rosé has been specifically sourced from the same cool, relatively high and vigorous single vineyard block, located between Echunga and Mount Barker in the central Adelaide Hills.

This block was always intended to be the source for this wine, as it consistently yields fruit with unusually intense varietal fragrance: think of Turkish delight, musk, raspberries and boysenberries. The fruit from this unique patch of dirt also retains greater than normal natural acidity as it ripens, ensuring that the wine is crisp and fresh.

We have not dramatically altered our approach in the vineyard or winery since we started in 2007. We pick when the fruit is perfectly ripe for rosé (i.e. less ripe than if we are making dry red), and get it to the winery *post-haste*. There it is crushed and chilled into the press, where it sits for at low temperature while the skins gently release colour and tannin into the juice.

In 2011 that colour pick-up was relatively slow, and we gave it approximately 18 hours at 7-10°C before pressing. Even so, reflecting the very cool conditions of the 2011 vintage, the wine is paler than some we have made.

It is, however, similar to those that have gone before it, in that it shows the lovely aromas of sweet berries, crisp red apples, and fresh Turkish delight. On the palate it is somewhat finer than the wines we have made in warmer seasons, and shows a slightly firmer line of acidity. As always, it is dry (lolly water it ain't!), with a faint edge of tannin on the finish which ensures that it is crisp, and offers just a bit of 'crunch'.

Again, don't cellar it! Enjoy its fragrance and crispness in its youth.



### 2011 La Linea Tempranillo Rosé

- **Recommended retail:** \$21.00
- **Wine details:** 12.0% v/v; RS <2.5 g/L; pH 3.70; TA 6.6 g/L

**Peter Leske 0437 652 743**

**David LeMire 0412 252 744**

Further information? Please email [info@lalineacom.au](mailto:info@lalineacom.au)