

# La Linea

## Adelaide Hills Tempranillo



Tempranillo is Spain's great red grape. Grown all across the country in diverse climates, and made in many styles, it is the Spanish equivalent to Australia's Shiraz. Famous UK wine writer Jancis Robinson describes it as "... capable of making deep coloured, long-lasting wines that are not... notably high in alcohol", with characters including "strawberries... spice, leather and tobacco leaves...". We could not have said it better!

But it's still early days for Tempranillo in Australia. While the list of wine companies making the variety is growing rapidly, most have only been at it for a year or two. That's not true of La Linea, as winemaker Peter Leske's experience goes back to 2001, when he made probably the first Tempranillo in the Adelaide Hills, at Nepenthe. His experience is complemented by the extensive knowledge of David LeMire MW, who knows Spanish wines better than just about anyone in Australia.

This is the second La Linea dry red Tempranillo. While the first was sourced from the Amadio Kersbrook vineyard in the northern Adelaide Hills, in 2008 this block set a large crop. When the record-breaking heat-wave of March hit, disaster struck. The vines defoliated and the fruit shrivelled; a few tonnes were picked and vinified, but it was evident that it was not going to make the grade. Plan B was put into place, and a few tonnes from the 'other' block (which at Echunga is cooler and more vigorous, and is the source of the fruit for the La Linea rosé) were allowed to ripen further. They developed as expected from this site in warmer years: fragrant yet with serious tannin and a good spine of acidity.

Again, we picked the fruit at moderate ripeness. Like the '07, it was hand-made using simple techniques: open fermenters, maturation in 'pleasantly aged' 3 and 4 year-old French oak barrels for just-on 10 months – and careful racking prior to bottling without fining in January 2009.

This wine is subtly different to its predecessor, while being entirely consistent with our aim of making a wine that reflects the variety, site and vintage rather than any winemaking influence. It shows the hallmarks of the variety, with a mixture of sweet red berries and dried herbs, and subtle aromas of liquorice. The fruit from Echunga provides a slightly tighter structure to the wine; so despite having slightly higher alcohol than the '07, the '08 is a little less fleshy and will develop more slowly in bottle. We're delighted with it!

### 2008 La Linea Tempranillo

- **Recommended retail:** **\$26.00**
- **Wine details:** **13.5% v/v; RS 1.5 g/L; pH 3.37; TA 6.4 g/L**

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