

LA LÍNEA

Adelaide Hills Tempranillo



Tempranillo is Spain's great red grape. Grown all across the country in diverse climates and made into many styles, it parallels Shiraz in Australia. Famous UK writer and critic 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!

We are told that in mid-2013 there are 341 wine producers in Australia working with Tempranillo. Wow. That's terrific! - and indicative of how consumers and makers alike have taken to "Temp". It would be interesting to know how far back the history of some of the vineyards and makers goes... in our case (and at risk of ageing ourselves) it goes back over a decade, when Peter made the first Nepenthe Tempranillo in 2001 from vines he suggested be planted in 1998. And Dave has been a serious taster and observer of the variety for probably longer...

We have now made seven vintages of La Línea, and while over that period we have worked with several different vineyard sites and endured incredible variation in weather (the hottest, wettest and earliest vintages in several decades have all popped up in this short period!), we have remained true to our primary aim: a wine that speaks of its variety and region first and our winemaking egos/philosophies a very distant second.

What have we achieved from 2012? The wine has only just been released, but already Jeni Port, writing in *The Age* on 1 October 2013, describes it as "A thrilling snapshot of just how far Aussie Temp has come, complex and complete." If that's true (*and of course it is!*), given that it's only a pup we look forward to drinking it over the next 2-3 years, as it gets more complex and complete with time in bottle.

How do we see it? The wine is very varietal, with a regional signature that has been a consistent feature of La Línea, best described simply as 'fragrant'. Its perfume is very attractive: an amalgam of red berries with floral hints, plus notes of spice and pomegranate essence - what the French call *grenadine*. (And if you want more words to describe the variety, check out <http://www.tempraneo.com.au/descriptors.htm>).

Importantly, it has the signature fleshy, medium-weight middle palate, followed by savoury late tannins, which make Tempranillo such a great wine to match with food. Moderate alcohol, fragrance, depth of flavour, and a gentle but beautifully dry finish... the '12 La Línea may just be our best yet. *Ya veremos*.

2012 La Línea Tempranillo

- **Recommended retail:** **\$27.00**
- **Wine details:** **13.5% v/v; RS <1.0 g/L; pH 3.77; TA 5.4 g/L**

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