

# LA LÍNEA

## Adelaide Hills Tempranillo



### Tempranillo?

Spain's great red grape! It parallels Shiraz in Australia in that it is grown all across the country in diverse climates, and is made into many styles. 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...".

### History - and the 2013 vintage

While Australian interest in Temp surged in the mid-'noughties', we were a step ahead, with involvement in planting the first Hills block in 1998. La Linea's first vintage was 2007, but our experience vinifying the variety goes back to 2001.

In the vineyard Tempranillo can be difficult: it is sensitive to heat and drought and can ripen very quickly, losing acidity at an alarming rate. But we have learnt to watch it carefully and manage it through challenging summer weather. The 2013 vintage was early but not especially difficult, and yields were generally slightly above average.

Our first 2013 harvest was on March 1<sup>st</sup>; the latest on March 25<sup>th</sup>.

### Our style and sources

We have worked with two principal vineyards since 2007, remaining true to our aim of a fragrant, medium-bodied but savoury wine. As new growers in the Hills embrace Tempranillo we have widened our sourcing, and in 2013 were fortunate to work with five diverse but uniformly good sites, which made the blend in the following proportions, each contributing a note of complexity irrespective of the volume used: Gumeracha (35%), Kuitpo (30%), Kersbrook (22%), Macclesfield (12%) and Birdwood (1%).

### Tasting note

La Linea Tempranillo is known for its powerful perfume, which we attribute to the sites with which we work, and the cool climate of the Hills. The '13 is no exception: we see floral aromas, with notes of raspberry (or is it mulberry?) and cherry, and hints of sage and rosemary. Savoury and complex yet fresh, with distinctive fine tannin, it will age for some years (until at least 2108) - but we will enjoy it as a relatively young wine.

## 2013 La Linea Tempranillo

- Recommended retail: **\$27.00**
- Wine details: **13.5% v/v; RS <1.0 g/L; pH 3.64; TA 6.1 g/L**

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