

# LA LÍNEA

## Adelaide Hills Tempranillo Rosé



### Tempranillo rosé! Why? Our history...

As far as we know, we made the first Australian Tempranillo rosé back in 2007, with fruit from a block of vines near Echunga in the central Adelaide Hills. Over several years this vineyard had demonstrated powerful intensity of perfume and fine structure, perfect for rosé.

We saw the potential to make a unique wine that spoke of its variety and origins, while being downright delicious. A great combination!

### Our style and sources

The La Línea rosé has always been a 'serious' rosé in that it's bone dry, with varietal fragrance, and an edge of lingering tannin that leaves the palate refreshed.

We have now moved to complement that original fruit source with a remarkably similar block at Birdwood. It also has the all-important perfume, and retention of acidity during ripening.

We pick the fruit at "rosé ripeness": earlier than for red wine, with lower sugar (leading to lower alcohol) and higher acidity. A few hours of contact between juice and skins ensures gentle extraction of colour and subtle tannin. After that, the winemaking is all about easing that fruit into the bottle.

### Tasting note

The 2014 La Línea rosé is as powerfully fragrant as ever: red apples, musk, fresh raspberries and the Turkish Delight which is a trade-mark aroma of Tempranillo from some special (and cool) sites.

It's slightly fuller in flavour than the 2013, while quite pale in colour. A textured yet vibrant mid-palate is backed up by that pleasantly drying tannin and fresh acidity. And of course it remains bone dry.

## 2014 La Línea Tempranillo rosé

- Recommended retail: **\$21.00**
- Wine details: **12.5% v/v; RS <1.0 g/L; pH 3.61; TA 6.3 g/L**

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