

# 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 is the Spanish equivalent of 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 companies making the variety is growing rapidly, most have only been at it for a short time. That's not true of La Línea, 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 as well as anyone in Australia.*

Half a decade of La Línea Tempranillo—and in that time we have experienced seasons as different from each other as we imagined possible. The unprecedented heat-wave of March 2008 was at one extreme; at the other end we had the cool and wet spring and summer of 2010/11, which culminated in the late 2011 vintage.

How do we adapt to such variation from nature? The key is having access to different vineyards with very different characteristics. The warm site at Kersbrook (which did not perform well in '08) came to the fore in '11; while the cooler site near Echunga—which proved so valuable in that heat a few years ago—struggled to ripen fully in 2011. And to those sites (on which we have relied since 2007), we added some fruit from a central Hills site (near Birdwood), which ripened late but with excellent fruit aromatics and a solid core of tannin.

So our 2011 is a touch lighter, more fragrant and spicy than some other vintages we have made. It has already attracted the attention of independent critics, with Tyson Stelzer describing it as follows:

*"The cool season has coaxed out more varietal integrity than ever, in an elegant and poised demeanour of black fruits, mixed spice and classic 2011 pink pepper notes, topped off with finely textured tannins and a long aftertaste"* (Wine Taste Weekly, July 12)

To be frank, we can't express things much better than that... but also see hints of sage and rosemary, and the red liquorice which seems to be a common feature of Australian Tempranillo. We are especially happy with the fleshy early palate, balanced by gentle tannin and acidity on the finish.

It's a little more approachable at this early stage (*this note written August 2012*), reflecting the season, but it's classic La Línea 'Temp'. We're very proud of it.

### 2011 La Línea Tempranillo

- **Recommended retail:** \$27.00
- **Wine details:** 13.0% v/v; RS <1.0 g/L; pH 3.75; TA 5.6 g/L

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