

# AUSTRALIAN WINE REVIEW

WINE AND BEER RAMBLINGS SINCE 2008. NO PUNCHES PULLED.

Andrew Graham December 2013

## La Linea Tempranillo 2012 (Adelaide Hills, SA)

**13.5%, Screwcap, \$25**

**Source: Sample**

**[www.lalineacom.au](http://www.lalineacom.au)**

**Tasted: December 2013**

Australian Tempranillo has come an awful long way.

Long hyped as 'the next big thing' in Australian red wine, Tempranillo claimed the mantle as 'most planted grape variety' worldwide in the period of 2000-2010, with local planted area expanding from 41 to 476 hectares.

The challenge with such growth, however, is that we've had relatively few Australian 'hero' Tempranillos to really spearhead the variety's advance. Sure, there is an ocean of generous and earthy Tempranillo based wines out there, but the barest handful of really smart examples.

Which makes this La Linea all that more significant.

**Produced from two vineyards in warmer parts of the Adelaide Hills (Kersbrook and Echunga), this '12 La Linea is the baby of David LeMire MW and Peter Leske - two wine men with a penchant for good proper Spanish Tempranillo.**

**Made in a style that is closer to a fragrant Spanish form than the Aussie Shiraz-esque Temps seen locally, this is both textural, fragrant AND ripe.**

**It all kicks off with a beautiful cherry fruit character on nose and palate - all red fruit high tones, backed by sprightly acidity. That palate vibrancy is wonderful actually, even if I think it could do with a little more weight. Lovely uncompromised tannins and a long finish mark this as serious quality wine too.**

**A benchmark Australian Tempranillo at a more than fair price - highly recommended wine indeed.**

**Drink: 2014-2020**

**Score: 18/20, 93/100**

**Would I buy it? Yes.**

