

LA LÍNEA

Adelaide Hills Albariño ✦ 2025



ALBARIÑO

- A recent migrant to Australian vineyards from its original home in Galicia, north-western Spain. There it is grown on 'crazy brave' pergola trellises, often with granite posts. Amazing!
- A web search will tell of cool, Atlantic-influenced coastal weather, and wines with zesty, saline, citrus & white peach characters.

THE VINEYARD

- Kelly family, east of Woodside, Adelaide Hills. Single vineyard wine.

THE SEASON

- Amongst the consistently warmest and driest we've experienced, so it was EARLY (a *good thing that we are organised people!*).
- This also meant a good crop of pristine fruit – and conditions that moderated the variety's otherwise sometimes challengingly high acidity. Beautifully balanced when picked on 1st March @ 12.0 Baumé.

THE MAKING

- We want the variety to speak, so it's simply made...
 - Pressed; briefly settled; racked with some 'solids' retained.
 - 25% fermented in our 5 year-old French oak puncheon; the balance in stainless steel tank; blended; bottled 17th June, 2025.

WHAT YOU'LL SEE AND TASTE (Vegan-friendly)

- Pale straw-green.
- Aromas of white peach and nectarine, plus subtle tropical complexity.
- The palate is shaped by natural acidity, but is also slightly fuller and richer than in '23 or '24, simply due to seasonal influences.
- It's bone dry, with signature varietal richness ('oiliness'? perhaps...) in the middle, and late-palate vibrance and zest.
- The oak fermentation is pretty-much invisible, but contributes a degree of richness & depth that ensures length and generosity.
- Cellar it? Yes, for 5 years or more – it'll simply get richer and rounder as the fruit integrates into toasty bottle-aged complexity.

➤ Proudly represented by red+white	https://www.redandwhite.com.au/
➤ Recommended retail:	\$35.00
➤ Trade pricing:	\$200/case of 12; LUC \$21.50/bottle
➤ Wine details:	12.5% v/v; RS 0.5 g/L; pH 3.29; TA 6.9 g/L

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