

# One Line

An embodiment of Rutherglen's unique terroir and climate, the story of One Line is never-ending and full of limitless possibilities.

## ONE LINE TEMPRANILLO 2024

### Vineyard

The fruit is grown on the DeBortoli Tuileries and Melville's vineyards. The Tuileries block was planted to Tempranillo in 2013. It is on the western edge of the Rutherglen township and has an interesting gravel, clay and alluvial soil mix. The Melville's vineyard is on the eastern edge of the Rutherglen region. The vine rows run North South and the block is west facing and produces Tempranillo with a balanced intensity and varietal definition.

### Season

Rutherglen experienced a wetter than average Spring and very mild yet consistent temperatures. This resulted in ideal growing conditions in which the vines flourished. As the season progressed and the vineyards continued to dry out, the red grapes became more concentrated and intense, whilst still maintaining their freshness. All reds were picked in optimal condition and the 2024 vintage promises to be one of the standout vintages of the last 10 years.

### Tasting Note

Deep and dark with vibrant red hues. Crushed red fruits and dark berries, cherry compote and spice. Mouth-filling grainy tannins alongside subtle tobacco and well integrated oak.

### Wine Style

Dry Red.

### Additional Information

Vegan, Vegetarian

### Winemaking

The 2024 Tempranillo was crushed into small, temperature controlled vats. The fruit is cold soaked prior to alcoholic fermentation to keep a bright and vibrant fruit profile. Careful cap management during fermentation allows extraction of the fantastic colour and flavour without over working the tannins. The wine is aged in older French and American oak to give some softness and roundness on the palate without dominating the wine.

### Wine Analysis

Alc/Vol: 13.8%, pH: 3.51, TA: 6.26 g/L

### Cellaring

2 to 15 years.

### Winemaker

Marc Scalzo

