

Tierra del Puerco

BAROSSA VALLEY

‘Challenger’ 2022 Grenache Mataro Malbec

In the heydays of the late 60’s and early 70’s, ‘Lienert of Sheaoak Log’ was Australia’s premier pig stud. From the finest bloodlines, winning championship ribbons and fetching record prices, it was said these mythical beasts were ‘worth their weight in gold’.

A generation on, siblings John (‘the grower’) and James (‘the maker’) are producing prize winners of the wine kind from their family vineyards on the Barossa Valley’s western edge. A place they call Tierra del Puerco – the ‘Land of the Pigs’, each wine proudly bearing the name of a champion Lienert porker of yesteryear.

The winemaker’s ~~tail~~ tale

“To set the scene...it’s show day and the mighty Challenger waits nervously in her pen. A supreme sow, she has ventured far from her home on the Lienert Family Ranch at New Mecklenburg to take on a favoured rival for the grand prize. Nestled backstage behind curtains, she hears thunderous applause as reigning champion ‘Pepper’ enters the show ring. A breathtaking presentation of porcine perfection, her powerful hams glistening as she chassés around the ring.

But all is not as it appears, for rumours have been swirling for weeks that this is a ‘spiced’ pig, with all manner of work done to garner the judges’ favour. A tail job, trotter implants, belly enhancements, snout lift and a diet rich in performance enhancing supplements of dark provenance.

Challenger steadies herself as the din momentarily lowers. She knows this is her time, her moment to seize what is rightfully hers. Her name is called over the thundering Tannoy, and she steps proudly forth onto the shell grit stage. To be the first of a new kind of pig. A new generation of pure, unadulterated porker set to challenge the establishment and take home the cup with honour and integrity!

We dedicate this wine to her, a blend of Grenache (60%), Mataro (30%), and Malbec (10%). Albeit a seldom seen trio, this is definitely a delicious one. A lighter style red blend that allows the beauty of each variety to shine through. Unimpeded by unnecessary embellishments of ham fisted winemaking. Grenache giving pretty floral raspberry character, Mataro providing earthy notes and length, and Malbec rounding things out with juicy red fruits and hints of spice.

Fill your cup in the knowledge and comfort that my brother John grew every grape in our family vineyard, and entrusted me to make this wine with no aid other than the wonders of fermentation, a careful eye, plenty of elbow grease and a ragtag collection of seasoned French oak hogsheads and puncheons to mature the wine in for 12 months before bottling.

This wine is well suited to vegetarian cuisine as well as lighter meat dishes like pork and chicken. A pure fruited, energetic, joven wine that screams “Drink me. Enjoy me. For I bring great joy!”

James Lienert, winemaker lienert.wine

