



LIENERT
VINEYARDS

2022 Lienert Vineyards Roussanne

"Lightning does strikes twice. More often than not to the lone tree that sits amongst our vines as the spring storms pass through, and secondly in the form of jazzy lightning bolts emblazoned across the label of our Roussanne.

I've been begging John to plant this variety for as long as I can remember, and he finally succumbed to the grumbles of a younger (but perhaps wiser) sibling. Prone to sunburn, the grape skins often take on a rusty colour, much like a Lienert left out in the sun too long.

I could bang on about how the Barossa's western ridge is perfectly suited to Roussanne due to the unique terroir and success of other Rhone varietals in the area. But that would be bullshit as this is just our third crack at making Roussanne (if you discount the 5kg bucket we picked and fermented in 2019). We're on a journey, but each step forward I grow ever more convinced of my gut feel that Roussanne will go well out west.

Applying a keep it simple approach achieves what we're aiming for with this wine. The fruit was harvested before the reds in the cool of night on Valentine's Day. We have been playing Lionel Ritchie's Greatest Hits at the time. A lightly pressing to release the juice from the confines of the Richie Benaud-esque suntanned skins to ferment in stainless steel. The wine racked to 2/3 old French oak barrels (for lees contact, giving complexity) and 1/3 to stainless steel (for freshness) for approximately 10 months prior to bottling. The wine underwent a partial Malolactic fermentation leaving some residual malic acid which gives a lovely fresh appley character.

Aromas of fresh dew melon, pear, mild spice and herbal tea caress the nose with a saline mineral edge to add depth and moreishness. A creamy texture in the mouth acquired through subtle use of lees contact from barrel maturation is balanced by a clean and zippy acid line and characters of green apple, mineral and subtle spice. This is summer time in a glass, best to drink by a pool or beach or at your cousin's 21st, but maybe not through a beer bong. Trust me, before you know it you'll need to refill your glass."

James Lienert, winemaker

