

# Tierra del Puerco

BAROSSA VALLEY

## Challenger - the 2020 GMM

The Barossa's western ridge is today home to some of this country's most admired red wines. But step back a generation, and this land was producing prize winners of another kind. From the finest bloodlines, prepared and presented with the same meticulous attention now accorded their wines, 'Lienert of Sheaoak Log' was in its day Australia's finest pig stud. Winning championship ribbons and fetching record prices, it was said these mythical beasts were 'worth their weight in gold'.

Today, brothers John and James continue the winning ways of their forefathers as Lienert Vineyards. We name this place Tierra del Puerco - 'Land of the Pigs', having the highest regard for our land and the bounty it brings, with each wine proudly bearing the name of a champion Lienert porker of yesteryear.

### Winemaker notes

"This wine is a perfect match for pork dumplings with a soy/sesame oil dipping sauce. Twenty seven dumplings to be precise. Why? Let me enlighten you.

The beautifully fragrant Grenache with its lifted aromatics and strawberry fruit characters give a lightness and airiness to the wine. Then comes the Mataro with its darker fruit profile and umami and earthy characters (perfect for the dumps!). Malbec then chimes in with lifted spicy notes and juicy fruit flavours, bringing all the 'bits' together to create a medium bodied, balanced and complex red blend.

Brother John contends.... "Hey Jimi, isn't this supposed to be a GMS and not a GMM?" The retort from winemaker sibling James is an unashamed "No!" Because this wine is made for dumplings. Many dumplings.

A pure, mid weight red that captures the inherent goodness of Grenache, Mataro and Malbec. The fresh fruit flavours and savoury spice pairing effortlessly with each of the 27 'mystery bags', easing the gut ache I now have from marginal overconsumption.

But who cares, because right now I am one relaxed lad!"

James Lienert, winemaker

