



## TIM ADAMS WINES: MARCH 2012

### Instant seduction: the winemaker, the malbec, the blend and a brand-new Tim Adams label

- Tim Adams 2008 Reserve Cabernet Malbec (\$35, cellar door only)
- Tim Adams 2009 Shiraz (\$25)
- Tim Adams 2008 The Fergus (\$22)
- Tim Adams 2010 Semillon (\$22)

Tim Adams is normally much too thoughtful and deliberate to make spur-of-the-moment decisions, but that's exactly what happened one day during the 2008 vintage at the Clare Valley winery he runs in partnership with his wife Pam Goldsack.

He was standing by the crusher when a small batch — just a tonne and a half — of malbec from the Sheoak Vineyard was delivered.

“It was the total yield from some six acres of vines, virtually black in colour, incredibly concentrated and bursting with the violet, mulberry and blueberry aromas that are the variety's hallmarks,” said Tim.

“We knew we had some exceptional cabernet coming in that afternoon from a neighbouring vineyard and thought the two would go very well together so we set aside the crushed malbec in a small fermenter and waited.

“We effectively blended the 2400 litres from 60 per cent cabernet sauvignon and 40 per cent malbec at the crusher, fermented it dry on skins over seven days, added back all the pressings material, and matured it for two years in new French oak.”

The result, Tim Adams 2008 Reserve Cabernet Malbec, is a blend that Tim regards as very much a Clare specialty.

“I first experienced it at the Stanley Wine Company where my mentor, the late Mick Knapstein, had created Leasingham Bin 56 Cabernet Malbec, widely regarded as one of Australia's greatest reds,” said Tim.

“There have also been great cabernet malbecs produced in Clare by Sevenhill and Wendouree, where we took cuttings from in 1999 to plant at our Sheoak vineyard.

“This is a powerful full-bodied wine that sits comfortably alongside all those and has the potential to mature over at least 20 years.”

For Tim, the story of The Fergus is these days as much about raising the tempranillo content as it is about the wine's origins as a grenache-dominant blend of necessity created during a shortage of cabernet and shiraz in 1993.

“The two Spanish varieties just seem to go very well together, with the tempranillo providing a firm yet flavoursome backbone for the softer fleshiness of the grenache,” he said.

Tim Adams 2008 The Fergus is blended from about 35 per cent grenache and 35 per cent tempranillo, with shiraz and mataro constituting the remainder.

“We regard the '08 as one of the best vintages of The Fergus. It's deliciously approachable and simply invites drinking. Just don't blame me if you can't stop after a glass or two.”

Tim sees the 2009 Shiraz as quite different to the '08.

“I still regard our 2008 Shiraz as being a bit anti-social ... a tight, dark, intense and brooding red that would prefer to be left untouched for a few more years,” he said.

“The '09 is much more immediately approachable and has a softer, distinctly feminine side, with voluptuous flavours of violets, mulberries and spice.”

Semillon continues to be a conundrum for Tim, who considers it one of the Clare Valley's best-suited varieties.

“Semillon makes great white wine here, yet demand is shrivelling. I'm not sure exactly why but suspect that the surge of New Zealand sauvignon blanc has something to do with it,” he said.

“At the same time our production costs for semillon are increasing, simply because we believe that semillon from Clare requires fermentation and maturation new oak, specifically new French oak, to show its best.

“And we're not prepared to compromise on that.

“We'll persist though, because we like drinking it and fortunately so too does our growing customer base in the UK.”

For further information, please contact Tim Adams on (08) 88422429. Further information is also available from the Tim Adams Wines website ([www.timadamswines.com.au](http://www.timadamswines.com.au)).

NOTE: High-resolution reproduction-quality images can be downloaded from WineMedia's website ([www.winemedia.com.au](http://www.winemedia.com.au)).