



TIM ADAMS WINES: FEBRUARY 2012

Tim Adams: A tough viticultural taskmaster reaps his reward

- Tim Adams 2011 Riesling (\$22)
- Tim Adams 2011 Pinot Gris (\$22)

So, how does Tim Adams explain producing one of his finest-ever rieslings during one of the most difficult vintages he has experienced in well over 30 years of winemaking.

“There were some real bursts of sunlight amid the gloom, and one of those certainly blessed the Clare Valley early in the ripening season and we harvested some exceptional riesling and, indeed, pinot gris,” said Tim.

Yet Tim doesn't see the quality of these releases as simply a matter of good fortune.

He has always been a hard viticultural taskmaster in the vineyards he and his wife Pam Goldsack have owned, leased or contracted to buy grapes from.

“I strongly believe in the theory that dryland viticulture, or at least absolutely minimal irrigation, produces tough vines that perform exceptionally well, even in adverse conditions, whether they be produced by heat, drought, or flood,” said Tim.

“And then there's the matter of grape yields. You can't set a stratospheric cropping level and expect everything to be fine if the going gets tough. We're very careful in that area.”

The ability to control vineyard management has obviously been a little easier by Tim's and Pam's gradual but purposeful move into more direct ownership.

Four of the six vineyards involved in producing Tim Adams 2011 Riesling and 2011 Pinot Gris — Ireland's, Bayes, Rogers and Ladera — are owned outright by them. Another — Sheoaks — is owned in partnership with friends, while the sixth — Cherax — is leased and directly managed by them.

“When you own or lease a vineyard you don't have to argue or cajole. You just go ahead and do what you reckon is the best thing,” said Tim.

As has long been his philosophy for making riesling, Tim only takes the first 500 litres of free-run juice to ensure the vibrancy, delicacy and pure varietal aroma and flavour that he's seeking.

“The wine has very lifted riesling character with classically Clare floral and citrus aromatics of lime and lemon. The palate is seamless, with moderate viscosity and a brisk

acid finish,” said Tim, recommending it as an aperitif and, best of all, as a match with just about any seafood.

With just 4.9 grams-per-litre of residual sugar, the Tim Adams 2011 Pinot Gris is the driest he has yet made, and with less than half the sweetness than when Tim started his journey with the variety in 2005.

“While I’ve long thought that pinot gris was a natural for us in the Clare Valley, it has provided a steep learning curve,” said Tim.

“After seven vintages with the variety and experimenting with various levels of sweetness, we’ve decided that moderation is best and that about 5 grams-per-litre of residual sugar is just right, especially when it’s matched with the rich flavours we harvest.”

Tim used all of the pressing material in this wine because of its positive contribution to palate structure.

“One thing I really like about the wine is the way that classic pinot gris pear, lychee and flavours are complemented by quite subtle lemon zest,” said Tim.

“The palate is long, with that touch of sweetness helping fill out the middle and zesty acid on the finish. It’s great with Asian cuisine, seafoods and salads.”

For further information, please contact Tim Adams on (08) 8842 2429. Further information is also available from the Tim Adams Wines website (www.timadamswines.com.au).

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