



## TIM ADAMS WINES: JULY 2012

### For Tim Adams, a revolutionary screwcap seals a distinctly classic Clare Valley vintage

- Tim Adams 2012 Riesling (\$22)
- Tim Adams 2012 Pinot Gris (\$22)

Tim Adams has worked nearly 40 vintages in the Clare Valley and can remember only a handful as good as 2012.

“Our yields were down a bit on average, but flavour intensity and condition of fruit were outstanding,” he said.

“Vintages of intense flavour sometimes produce huge, blockbuster-type wines but that wasn’t the case in 2012. I’d describe these two whites as opulent but feminine, generous but with quite moderate alcohol. The riesling is carrying only 11.5 per cent.”

Tim sees these whites as being quite different to the rather lean 2011s, and the 2012 vintage as marking a return to the Clare Valley’s ability to produce wines that have both richness and finesse.

“It’s a paradox that has traditionally differentiated our district from most others in Australia,” he said.

Something Tim is especially pleased with is that he hasn’t had to add any acid to any of his rieslings since 1996.

“That shows at least three things: that there’s a strong affinity between region and variety; that we’ve maintained healthy, well balanced vineyards; and that we’ve managed to pick fruit at optimum ripeness,” he said.

Tim sees his 2012 Riesling as classically Clare.

“It shows hallmark lime and floral notes on the nose, and the palate is fresh and amply flavoured. Enjoy it now with any fresh seafood, especially whiting and oysters, or squirrel it away in your cellar for a decade and see it develop wonderfully rich complexity,” he said.

The Tim Adams 2012 Pinot Gris has a slightly rose colour from the variety’s natural skin pigmentation and the final blend includes some of the pressings to enhance the wine’s flavour and richness.

“We’ve learnt a lot about this variety over the past nine vintages,” said Tim.

“Vine maturity has obviously helped build flavour, but we’ve also gradually reduced the level of residual sugar to just over threshold. The fullness and touch of sweetness make it a natural accompaniment to many Asian dishes.”

The wines are the first in Australia to be bottled with the new ‘tamper-evident’ screwcap produced by Italy’s Guala Closures.

The bottle can be resealed as under a standard screwcap but breaking the seal exposes a brightly coloured — in this case yellow — band that will immediately alert the user to the fact that the bottle has been previously opened.

“It’s another step in guaranteeing the freshness and authenticity of our wines,” said Tim.

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](http://www.timadamswines.com.au)).

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