



Tim Adams 2006 Cabernet Malbec

Cabernet sauvignon has long been recognized as an excellent variety in our district. The addition of malbec adds to the complexity of the palate. Twenty-four months in French oak provides spice and balance to this style, which is dominated by violet, fresh blackcurrant and oak aromas and flavours. This wine is full-bodied and has not been cold stabilized, so a harmless crust may form with time. Cellaring potential is at least 10 years in good conditions. The wine has been sealed with screwcaps to ensure freshness and authenticity.

VARIETIES

Cabernet sauvignon (80 per cent); malbec (20 per cent).

VINEYARDS

- Sheoaks (Grant Crawley and partners; Tim Adams and Pam Goldsack)
- St Clare (Justin and Julie Ardill and partners)

WINEMAKING

All components of this blend were fermented to dryness on skins for seven days preceding pressing. All pressings have been returned to the wine. The wine spent 24 months in new and second-use French oak in our coolroom before blending, fining and bottling in September 2009.

ANALYSIS AT BOTTLING

Free SO ₂ :	30ppm
Total SO ₂ :	106ppm
pH:	3.55
Total acid:	6.5g/L
Volatile acid:	0.66g/L
Alcohol:	14.9%

Tim Adams Wines

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