

# Tim Adams 2007 Cabernet Malbec

Cabernet Sauvignon has long been recognised as an excellent variety in our district. The addition of Malbec adds to the complexity of the palate contributing violet, mulberry & richness. Twenty four months in French oak provides depth and balance to this style which is dominated by ripe plum, fresh blackcurrant and oak aromas and flavours. This wine is fullbodied with generous chalky tannins and has not been cold stabilised, so a harmless crust may form with time. Cellaring potential is at least ten years in good conditions. We recommend decanting a few hours before enjoying.

## Varieties

Cabernet Sauvignon (80 per cent )  
Malbec (20 per cent)

## Vineyards

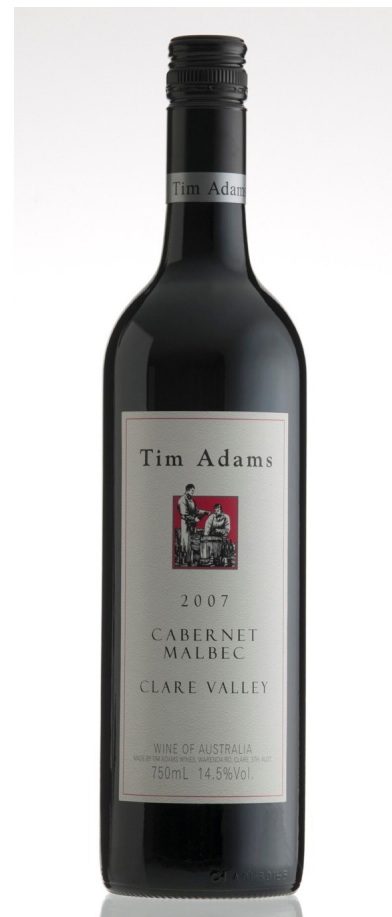
Fairfield : Grant Crawley  
Sheoaks: Grant Crawley and partners  
Tim Adams & Pam Goldsack

## Analysis at bottling

Free SO<sub>2</sub>: 32ppm  
Total SO<sub>2</sub>: 109ppm  
pH: 3.56  
Total acid: 6.133g/L  
Volatile acid: 0.453g/L  
Alcohol: 14.64%

## Winemaking

All components of this blend were fermented on skins to dryness for seven days before being pressed . All pressings have been returned to the wine. The wine spent 24 months in new and second - use oak in our coolroom before blending, fining and bottling in March 2010.



**Tim Adams**  
W I N E S



Clare Valley

## **Tim Adams Wines**

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