

2008 Tim Adams 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 full bodied 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.

The wine is sealed with screw cap to maintain optimal freshness.

Varieties	Cabernet	80%
	Malbec	20%

Vineyards	Fairfield	Grant Crawley
	Jenners	Paul & Mel Jenner
	Sheoak West	Tim Adams & Pam Goldsack
	Maynard	Wes Maynard

Analysis at Bottling	Free SO ₂	37ppm
	Total SO ₂	101ppm
	pH	3.48
	Total acid	6.38g/L
	Volatile Acid	0.49g/L
	Alcohol	14.6%

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 to enhance texture and mouth-feel.

The wine spent 24 months ageing in new and second-use French oak in our cool room before blending and bottling.

Tim Adams
CLARE VALLEY

Tim Adams Wines
Warenda Road
PO Box 219, Clare
South Australia 5453

Telephone +61 8 8842 2429
Facsimile +61 8 8842 3550
info@timadamswines.com.au
timadamswines.com.au

