

Tim Adams 2008 Reserve Cabernet Malbec

Cabernet sauvignon has long been recognised as an excellent variety in our district. By co-fermenting small parcels of outstanding cabernet sauvignon and malbec, we have produced a powerful, full bodied wine. Twenty four months in new French oak provides spice and balance to the wine, which is dominated by fresh blackcurrant, capsicum and violet flower aromas and flavours. The wine will reward patient cellaring, with potential to improve up to 20 years if cellared in good conditions.

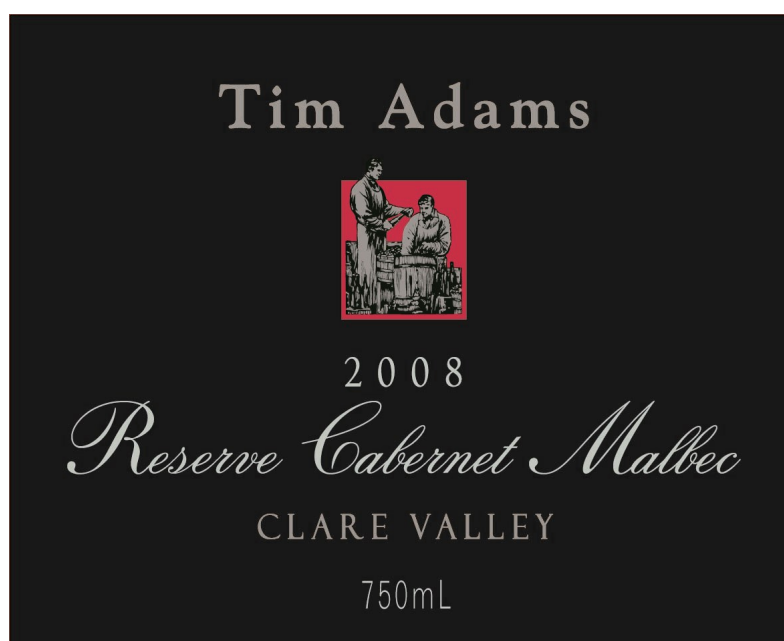
The wine has been sealed with a WAK closure, an internally threaded screw cap, that provides technology with a traditional look while ensuring freshness and authenticity and eliminating the risk of taint.

Varieties

Cabernet Sauvignon (60%)
Malbec (40%)

Analysis at bottling

Free SO₂: 33ppm
pH: 3.54
Total acid: 6.41g/L
Volatile acid: 0.64g/L
Alcohol: 14.46%



Vineyards

Sheoaks: Grant Crawley and partners; Tim Adams and Pam Goldsack
St Clare : Justin and Julie Ardill and partners

Winemaking

This blend was fermented to dryness on skins for seven days preceding pressing. All pressings have been returned to the blend. The wine spent 24 months in new French oak in our coolroom before blending, fining and bottling in December 2010.

Tim Adams
W I N E S



Clare Valley

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