



# Tim Adams 2008 Reserve Riesling

---

The use of only the very best 500 litres per tonne of grapes has resulted in this wine being very intensely flavoured and aromatic. The wine has very lifted riesling character with citrus aromatics of lime, lemon and grapefruit. The palate is seamless with moderate viscosity and extreme acid finish.

Riesling wines from Clare Valley are most enjoyable when young and zesty, or left to mature beyond five years of age. This wine has been sealed with Stelvin closure to ensure its freshness and authenticity and will cellar for 20 years in good conditions.

Use as an aperitif or with any seafood. Best with oysters — forget the lemon!

## VINEYARDS

The wine is made from 100 per cent riesling grown in the Clare Valley.

## WINEMAKING

Only the first 500 litres per tonne of free-run juice was used to make this premium Clare Valley riesling. Following crushing, dejuicing and juice clarification, fermentation proceeded for two weeks at 12–14°C. The wine has been protein and cold stabilized to normal standards. Minimal sulphur dioxide has been used in the production of this wine.

## ANALYSIS AT BOTTLING

Free SO<sub>2</sub>: 28ppm

pH: 2.74

Acid: 8.41g/L

Alcohol: 10.1%

Residual sugar: 0.06 g/L

## Tim Adams Wines

PO Box 219, Clare, South Australia 5453

Phone (08) 8842 2429; Facsimile (08) 8842 3550

Email: [sales@timadamswines.com.au](mailto:sales@timadamswines.com.au)

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

