



Tim Adams 2008 Reserve Tempranillo

As the principal variety of the world-renowned wines of Rioja, tempranillo has long been the backbone of the Spanish red-wine industry. We discovered many years ago that drinking these wines from Rioja could be a wonderful experience and so decided to search for the appropriate site, soil and clone to plant in our vineyards at Watervale.

On an exploratory trip to Spain to meet the winemakers and taste wines in Rioja, Tim met Isaac Muga, who agreed to work with us in Clare for vintage 2004. In 2004, we planted 6.5 hectares of tempranillo on our Ladera vineyard in Clare.

This wine, from the 2008 vintage, was selected from individual barrels before blending and exhibits the definitive tempranillo characters of strawberry and cherry, in harmony with clove and cinnamon spice derived from 15 months aging in new and second-use French oak. The wine is spicy and savoury by Australian standards and is lower in alcohol than most red wines we make. It has been sealed under screwcap to ensure freshness and authenticity. The wine will develop to its full potential over the next 10 years.

VINEYARDS

Sheoaks: Grant Crawley and partners, Tim Adams and Pam Goldsack
Ladera: Tim Adams and Pam Goldsack

WINEMAKING

The tempranillo was fermented on skins for 15 days and then pressed, with all pressings being returned to the blend. The wine spent 15 months in new and second-use French oak in our cool room prior to blending, fining and bottling. It should be decanted before serving.

ANALYSIS AT BOTTLING

Free SO₂: 29ppm
Total SO₂: 86ppm
pH: 3.65
Acid: 6.21g/L
Alcohol: 13.1%
Volatile acidity: 0.50g/L

Tim Adams Wines

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