

Tim Adams 2009 The Aberfeldy

The Aberfeldy has long been synonymous with quality, representing our flagship wine. Year after year, this wine continues to deliver the best that Clare Valley shiraz has to offer.

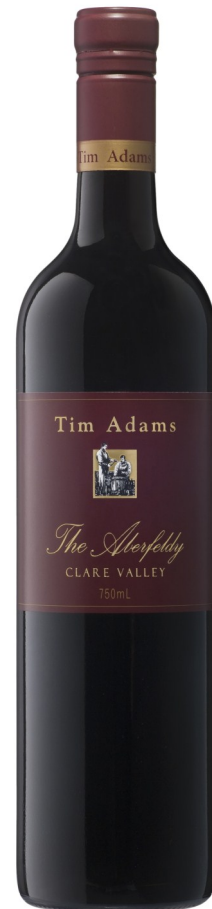
Picked at optimum maturity and following fermentation on skins for 14 days, the wine rested in new, carefully selected American oak hogsheads for 24 months before blending, fining and bottling. The wine has been sealed with a WAK closure, an internally threaded screw cap with a traditional look, and is worthy of keeping for up to 20 years in good conditions.

Varieties

Shiraz

Analysis at bottling

Free SO ₂ :	40ppm
Total SO ₂ :	110ppm
pH:	3.60
Total acid:	6.43g/L
Volatile acid:	0.53g/L
Alcohol:	14.03%



Winemaking

All components of this blend were fermented to dryness on skins and subsequently left on skins for 14 days before being pressed. All pressings returned to the wine. The wine spent 24 months in new American oak in our cool room before blending, fining, filtering and bottling in December 2011.

Tim Adams
WINES



Clare Valley

Tim Adams Wines

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