

2009 Tim Adams The Fergus

Our seventeenth release of The Fergus is named after our neighbour who was good enough to sell us his Grenache grapes in the vintage of 1993, during a desperate shortage of Shiraz and Cabernet.

We quickly realised that a wine born from logistics had real potential as a medium, but soft style with immediate food compatibility.

The wine has lifted red berry aromas and flavours, with further complexity of Grenache spiciness and extra back palate astringency through the blending of other more tannic red varieties.

It is a mouth filling wine that may be kept for up to 10 years, and will go nicely with duck, turkey, lamb and gamey meats.



Varieties Grenache, Tempranillo, Mataro and Shiraz

Vineyards	Mahons	Fergus Mahon
	Ladera	Tim Adams & Pam Goldsack
	Sheoak	Tim Adams, Pam Goldsack, Grant Crawley & partners
	Irelands	Tim Adams & Pam Goldsack
	Emu Rock	Peter & Ros Clark

Winemaking

Grenache grapes, left in the vineyard to fully mature, were crushed on to fermented and drained skins of Shiraz and Mataro. Fermentation lasted one week. The tanks were then topped and closed for another week prior to pressing the skins.

A significant amount (26%) of Tempranillo has been blended for complexity. The wines were then racked, filtered and transferred to a mixture of old American and French oak hogsheads. The wine remained in oak for 18 months before blending, filtration and bottling in August 2013. The wine has not been cold stabilised and so may form a harmless crystalline deposit in the bottle. It has been sealed under screwcap for freshness and authenticity.

Alc: 14.5% Vol

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