

Tim Adams 2009 Shiraz

This blend of local vineyards has produced a wine with both regional and varietal definition. The wine has bright magenta colour with aromas and flavours of violet, blackberry and mulberry and complexity given by 24 months American oak maturation. The palate is full and soft in front and middle, with flavour of small berry fruit and again the oak complementing the fruit. The finish is medium firm with tannins coming from both fruit and oak.

This wine has power and finesse which makes it both approachable now and worthy of keeping for up to 10 years in good conditions. The wine has not been cold stabilised and so may form a harmless crystalline deposit in the bottle necessitating decanting before serving. Sealed under screw cap for freshness and authenticity.

Varieties

Shiraz

Vineyards

Senecas: Pat Seneca
Vines: Tren & Jenny Vine
Bayes: Tim Adams & Pam Goldsack
St Clare: Justin & Julie Ardill and partners
Sheoaks: Grant Crawley and partners
Tim Adams & Pam Goldsack
Cherax Hill: leased by Tim Adams & Pam Goldsack

Analysis at bottling

Free SO₂: 32ppm
Total SO₂: 86ppm
pH: 3.60
Total acid: 6.13g/L
Volatile acid: 0.47g/L
Alcohol: 14.64%

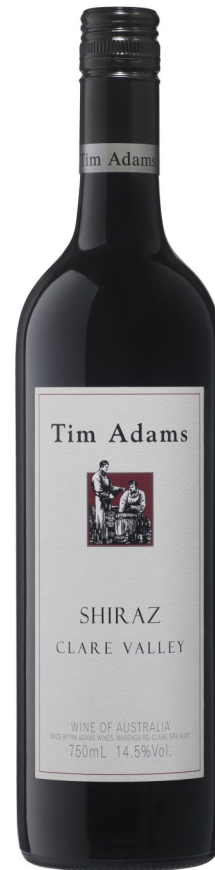
Winemaking

All components of this blend were fermented on skins to dryness before being pressed, with all pressings returned to the wine. The wine spent 24 months on a mix of one and two year old American oak barrels in our cool room before blending, fining, filtering and bottling in December 2011.

Tim Adams
W I N E S



Clare Valley



Tim Adams Wines

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