

Tim Adams 2010 Botrytis Riesling



This wine is very sweet, with pronounced botrytis characters in harmony with riesling citrus and floral characters. We find the wine delicious with fresh fruit desserts and full-flavoured cheeses. The wine will continue to improve in the bottle for a period of at least 10 years. Sealed under screwcap to ensure freshness and authenticity.

VARIETY

This wine is made from 100 per cent riesling.

VINEYARDS

— Irelands (Tim Adams and Pam Goldsack)

WINEMAKING

Dry, cold conditions in the latter part of vintage 2010 signalled the possibility of botrytis infection in riesling grapes we had left unpicked with this in mind. Riesling grapes were harvested in late April for this wine. The juice was cold fermented and bottled immediately to retain freshness.

ANALYSIS AT BOTTLING

Free SO₂: 32ppm

pH: 2.93

Acid: 7.98g/L

Alcohol: 10.35%

Residual sugar: 97g/L

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