

Tim Adams 2010 Semillon

This aromatic wine has great balance and generous flavour typical of this variety grown in the Clare Valley. Fermentation in French oak has added complexity to the grassy and stonefruit characters of the Semillon. It has diverse food compatibility—in particular with seafood and pasta and may be cellared for a decade with confidence. This wine has been sealed under screwcap to retain its freshness and authenticity.

Varieties

Semillon

Vineyards

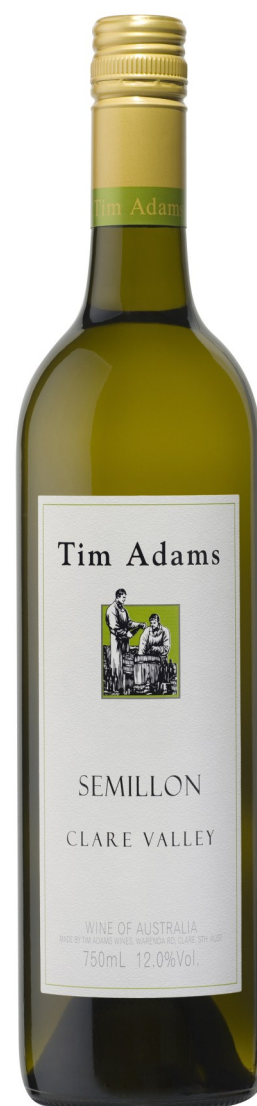
Sheoaks: Grant Crawley and partners,
Tim Adams & Pam Goldsack
Fairfield: Grant Crawley and partners

Analysis at bottling

Free SO₂: 26ppm
pH: 3.14
Total acid: 7.31
Residual Sugar: 0.55g/L
Alcohol: 13.2%

Winemaking

Following crushing, the juice was left in contact with its skins for 12 hours to maximise fruit flavour extraction. All pressings juice was retained and has been utilised in this blend. Fermentation was in new French oak barrels (62%) and stainless steel tanks (38%). The blend then remained in oak for six months before back blending with the balance. The wine has been protein and cold stabilised to normal standards. Minimal sulphur dioxide has been used.



Tim Adams
W I N E S



Clare Valley

Tim Adams Wines

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