

# 2010 Tim Adams Shiraz

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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. The wine is sealed with screw cap for freshness and authenticity.

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**Variety** Shiraz

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**Vineyards**

Irelands	Tim Adams & Pam Goldsack
Bayes	Tim Adams & Pam Goldsack
Rogers	Tim Adams & Pam Goldsack
Senecas	Pat Seneca

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**Analysis  
at Bottling**

Free SO <sub>2</sub>	32ppm
Total SO <sub>2</sub>	86.ppm
pH	3.29
Total acid	5.96g/L
Volatile Acid	0.39g/L
Alcohol	13.74%

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**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 in a mix of predominantly two year old American oak barrels in our cool room before blending, fining, filtering and bottling.

**Tim Adams**  
CLARE VALLEY

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