

# Tim Adams 2012 Pinot Gris

Pinot Gris sometimes has a distinctive rose gold hue. The pinkish colouration is a natural phenomenon of Pinot Gris. Being a mutation of pinot noir, there is a small degree of pink pigmentation in the skin of Pinot Gris. This can be either avoided or removed using various techniques in the winemaking process. All the pressings wine, which carries the majority of the pink colour, has been included in this blend because it has made such a positive contribution to the structure of the wine.

The result is a wine with pear, lychee and peach flavours complemented by subtle lemon zest, fullness with some sweetness in the middle palate and cleansing acidity. The wine should be enjoyed while it is young and vibrant. Enjoy it with Asian cuisine, seafood and salads or keep with confidence for up to five years.

## Variety

Pinot Gris

## Vineyards

Ladera: Tim Adams & Pam Goldsack  
Sheoak: Tim Adams, Pam Goldsack,  
Grant Crawley and partners  
Bastian: John Bastian

## Analysis at bottling

Free SO <sub>2</sub> :	33 ppm
pH:	3.23
Total acid:	6.13 g/L
Residual Sugar:	5.4 g/L
Alcohol:	12.7%

## Winemaking

The fruit was crushed and pressed, with all pressings returned. The juice was cold settled for seven days before fermentation.

Fermentation was stopped before completion and so the wine has very slight sweetness and increased texture. The wine has been cold and protein stabilised to our normal standards and immediately bottled under tamper-evident screw cap to ensure freshness and authenticity.



**Tim Adams**  
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