

# Tim Adams 2012 Riesling

The use of only the free run juice at crushing has resulted in this wine being very intensely flavoured and aromatic. The wine has very lifted varietal Riesling character with floral and citrus aromatics of lime and lemon. The palate is seamless with moderate viscosity and brisk acid finish.

Use as an aperitif or with any seafood. Riesling wines from The Clare Valley are most enjoyable when young and zesty, or left to mature beyond five years of age. This wine has been sealed with tamper-evident screw cap to ensure its freshness and authenticity.

## Variety

Riesling

## Vineyards

Irelands: Tim Adams & Pam Goldsack  
Rogers: Tim Adams & Pam Goldsack  
Bayes: Tim Adams & Pam Goldsack  
Baum: Anna Baum

## Analysis at bottling

Free SO<sub>2</sub>: 29 ppm  
pH: 3.03  
Total acid: 7.18 g/L  
Residual Sugar: 2.2 g/L  
Alcohol: 11.5%

## Winemaking

Remaining true to our commitment to make quality Riesling expressing true regionality, only the free run juice was used to make this premium Clare Valley Riesling. Following crushing, dejuicing and juice clarification, fermentation proceeded for two weeks at 12—14°C. The wine has been protein and cold stabilised to normal standards and fined with isinglass. Minimal sulphur dioxide has been used.



**Tim Adams**  
CLARE VALLEY

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