

2013 Tim Adams Pinot Gris



Rather than removing the naturally occurring colour from our Pinot Gris, as a true expression of varietal character we choose to retain it in this wine. The resultant slight pink/bronze hue matches the equally rich and robust fruit characters on the palate.

The 2013 Pinot Gris reveals opulent pear, lychee and peach flavours complemented by subtle lemon zest, fullness with slight sweetness in the middle palate and cleansing acidity. The wine can be enjoyed while it is young and vibrant or will reward short-term cellaring. A great food-wine; enjoy with Asian cuisine, seafood and salads.

Variety Pinot Gris

Vineyards

Ladera	Tim Adams & Pam Goldsack
Rogers	Tim Adams & Pam Goldsack
Sheoak	Grant Crawley & partners, Tim Adams and Pam Goldsack
Bastian	John Bastian
Wellman	Graeme Wellman

Winemaking

Harvested in the cool of the early morning, the fruit was crushed and pressed, with all pressings returned. A cool fermentation proceeded for over two weeks and was stopped before completion to leave a very slight residual sweetness.

The wine has been cold and protein stabilised to our normal standards and immediately bottled under screw cap to ensure freshness.

Alc: 13.0% Vol

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