

2013 Tim Adams 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 enjoy 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 screw cap to ensure its freshness and authenticity.

Variety Riesling

Vineyards Irelands Tim Adams & Pam Goldsack
Schwarz Alan Schwarz
Stephens Rob Stephens
Jenner Paul & Mel Jenner
Baum Anna Baum

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.

Alc: 11.5% Vol

Tim Adams
CLARE VALLEY

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