

Tim Adams 20YO Fine Old Tawny Port

We have modelled this wine along the lines of the very best of Portugal's tawny ports. Hence it has only about 4° Baumé of sweetness rather than the 6° Baumé of sweetness shown by most Australian tawny styles. The oldest component of the blend dates from 1988. Because of the financial constraints imposed by maturing wine for as long as we do, most Australian ports lack the complexity of this wine. We hope you enjoy the fruits of our long term efforts.

VARIETIES & VINEYARDS

The wine is made from approximately 40 per cent Pedro Ximenez (1985, 1988 & 1992 vintage), 40 per cent Grenache (1985, 1988 & 1992 vintages) and 20 per cent Shiraz (1976, 1988 & 1992 vintages), all from the Clare Valley, all dry grown and mostly from at least 80-year-old vines.

WINEMAKING

This wine has been blended from many vintages in, we believe, a successful effort to simultaneously create complexity and freshness. We operate this blending process using a modified solera system, with all components aged on site in old hogsheads stored in our warmest shed. The annual evaporation rate is about 5 per cent, which explains the flavour concentration the wine exhibits. Most Australian ports are made with added caramel to boost colour, with the side effect of also adding significantly to sweetness. We use no caramel and hence our wine is lighter in colour and drier.

Tim Adams Wines

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