

2018 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 rose-gold hue matches the equally rich and robust fruit characters on the palate, expressing what has been a drier than average vintage, leading to fruit-rich wines.

The 2018 Pinot Gris has opulent pear, lychee and peach flavours complemented by subtle citrus zest, fullness with fruit sweetness in the middle palate and refreshing acidity.

A great food-wine; enjoy while it is young and vibrant, with Asian cuisine, seafood and salads.

There certainly is no mistaking the variety in the bottle; this vintage is yet another classic example of our chosen style!

Variety	Pinot Gris
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Vineyards	Skilly Ridge	Tim Adams & Pam Goldsack
	Ladera	Tim Adams & Pam Goldsack
	Sheoak	Tim Adams, Pam Goldsack & Grant Crawley
	Bastian	John Bastian
	Sandow	Alistair Sandow
	Rogers	Tim Adams & Pam Goldsack

Winemaking

Harvested in the cool of the early morning, Pinot Gris from optimum vineyard sites throughout the Clare Valley was crushed, chilled to 5 degrees and pressed, the pressings separated. A cool fermentation ensued for two weeks, allowing maximum lifted varietal fruit expression. Individual vineyard parcels were cold-filtered with a single pass before carefully blending together.

The wine has been cold and protein stabilised to industry standards, fined, filtered and immediately bottled under screw cap to encapsulate the flavours and ensure freshness.

Alc: 12.0% Vol

Tim Adams
CLARE VALLEY

Tim Adams Wines
Warenda Road
PO Box 219, Clare
South Australia 5453

Telephone +61 8 8842 2429
Facsimile +61 8 8842 3550
info@timadamswines.com.au
timadamswines.com.au

