

# 2014 Tim Adams The Fergus

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Our twenty first release of The Fergus is named after our neighbour who was good enough to sell us his Grenache grapes in the vintage of 1993, during a desperate shortage of Shiraz and Cabernet.

We quickly realised that a wine born from logistics had real potential as a medium, but soft style with immediate food compatibility.

The wine has lifted red berry aromas and flavours of Tempranillo, with further complexity of Grenache spiciness. Malbec adds mid palate richness and flavours of berries and violets.

It is a mouth filling wine that may be kept for up to 10 years, and will pair nicely with duck, turkey, lamb and spicy dishes.

**Varieties**                      Tempranillo, Grenache and Malbec

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**Vineyards**                      Ladera                      Tim Adams & Pam Goldsack  
   Mahons                      Fergus Mahon  
   Milburn                      Graham & Kathy Milburn

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## Winemaking

Grenache grapes, left in the vineyard to fully mature, were crushed on to fermented and drained skins of Tempranillo. Fermentation lasted one week. The tanks were then topped and closed for another week for extended maceration prior to pressing off skins.

A measured amount of Tempranillo and Malbec were added for added complexity and fruit expression. The wines were then racked, filtered and transferred to a mixture of older American and French oak hogsheads. The wine remained in oak for 24 months before blending, filtration and bottling. It has been sealed under screwcap for freshness and authenticity.

Alc 14.0% vol.

**Tim Adams**  
CLARE VALLEY

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