

2018 Tim Adams Riesling

The use of only the free run juice at crushing has resulted in this wine being intensely flavoured and aromatic, retaining delicacy at the same time. The wine has lifted varietal Riesling character with floral and citrus aromatics of grapefruit, lime and lemon. The palate is seamless with a richness of flavour built from perfect ripening conditions leading into a stellar vintage. The wine retains freshness due to our trademark brisk natural acid finish.

Rieslings from the Clare Valley are enjoyable for many years; zesty and spirited when youthful or left over time their maturation is slow, graceful, and worthy of appreciation. Our Riesling is a prime example of this wonderful phenomenon. Use as an aperitif and enjoy with any seafood and white meats over the next ten years.

Variety Riesling

Vineyards	Bayes	Tim Adams & Pam Goldsack
	Irelands	Tim Adams & Pam Goldsack
	Skilly Ridge	Tim Adams & Pam Goldsack
	Morrison	Ken Morrison
	Baum	Anna & Nigel 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, de-juicing 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 and our Riesling contains only natural acidity.

Alc: 11.0% Vol



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CLARE VALLEY

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