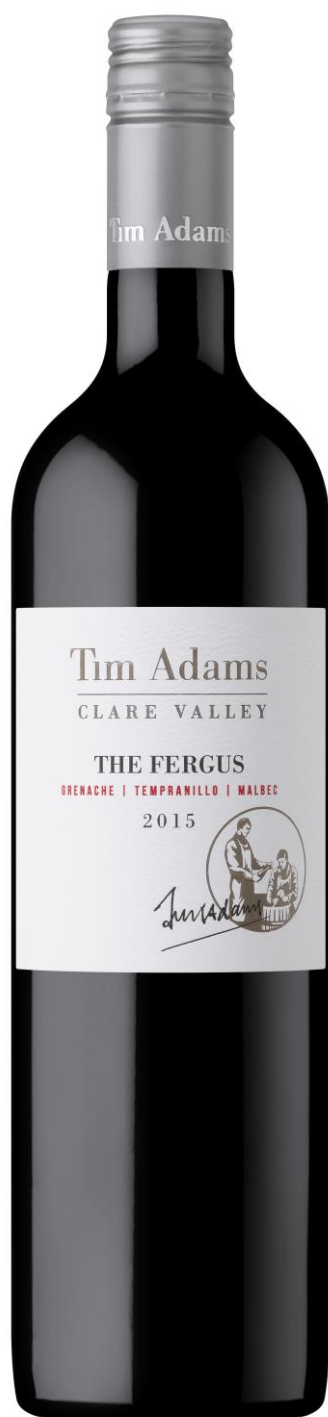


2015 Tim Adams The Fergus



Our twenty second 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.

This wine has lifted red berry aromas and flavours of Tempranillo, with spiciness from Grenache and mid palate richness with berry and violet characters coming from Malbec.

It is a luscious mouth filling wine that with careful cellaring may be kept for up to 15-20 years, and pairs nicely with duck, turkey, lamb and spicy dishes.

Varieties Grenache 41%, Tempranillo 39%, Malbec 20%

Vineyards

Mahons	Fergus Mahon
Ladera	Tim Adams & Pam Goldsack
Sheoak West	Tim Adams & Pam Goldsack

Winemaking

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

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

Alc 14.5% 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

