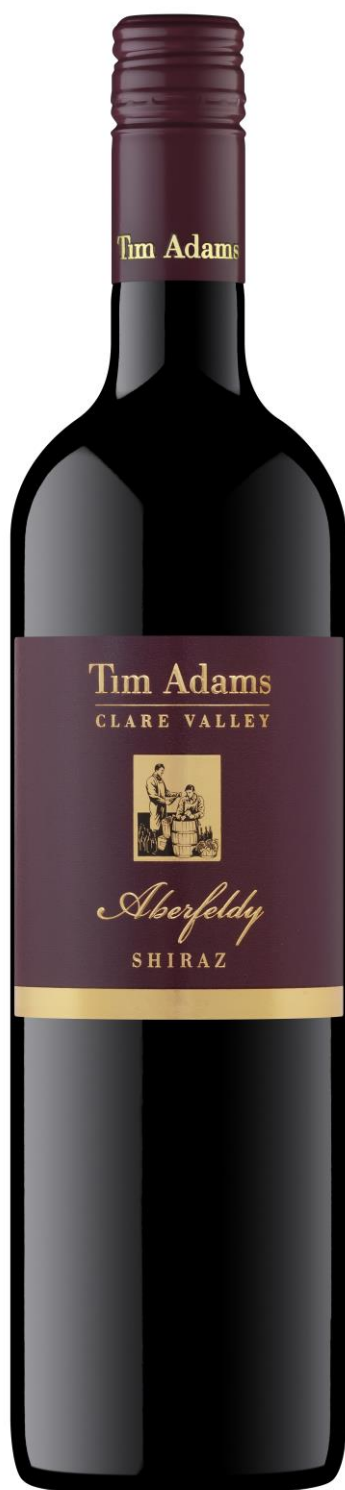


2018 Tim Adams Aberfeldy Shiraz



The bold, yet classy 2018 Aberfeldy has a vibrant deep ruby red hue with aromas of ripe berries, cherry, plum and chocolate accompanied by clove, nutmeg and vanilla oak derived characters. The palate is full bodied with dark berry conserve flavours and firm tannin generated from the warm, dry growing season leading in to vintage. The wine has persistent length of sweet fruit and oak, with a balance of power and great finesse. The Aberfeldy is best enjoyed with red meat dishes with complementary sauces/gravies. It is elegant enough to enjoy now, yet also has the structure to be kept for up to 25 years in good conditions. We recommend decanting, allowing at least one hour prior to serving for maximum enjoyment.

Synonymous with quality, our flagship wine has earned and maintains a Langtons Classification of 'Excellent' and has been referred to as "Clare Valley's Grange".

Variety	Shiraz	
Vineyards	Rogers	Tim Adams & Pam Goldsack
	Irelands	Tim Adams & Pam Goldsack

Winemaking

The 2018 vintage was warm and dry with little rainfall throughout the maturation period. The low winter rainfall and a warm temperate summer restricted yields and produced crops with small berries, concentrating the flavour and colour. The best Shiraz blocks of the vintage were hand-selected by our team and ripened steadily to perfect maturity. Components of the final blend were fermented to dryness on skins and left for 14 days before being pressed. A portion of pressings were returned to the wine for added structure and to improve ageing potential.

24 months resting in a mixture of new American and French oak hogsheads followed before blending, fining and bottling. The wine is aged further in bottle prior to release.

Alc: 14.9% v/v

Tim Adams Wines
156 Warendra 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
f i t @timadamswines

Tim Adams
CLARE VALLEY