

2017 Tim Adams Botrytis Riesling



A wet winter provided vineyards with plenty of potential for development of strong, healthy and dense canopies. Humid and cool conditions toward the end of vintage proved conducive to botrytis infection in this selected Riesling block, at one of the highest elevations in the Clare Valley. The level of infection has produced a luscious and very sweet wine with balanced botrytis characters in harmony with Riesling citrus and floral characters.

The wine is delicious with fresh fruit, desserts and full flavoured cheeses. Crisp natural acidity ensures the palate is not cloying or over-sweet. Sealed with a screw-cap closure, our Botrytis Riesling will continue to improve in bottle for a period of at least 10 years.

Variety Riesling

Vineyard Morrison Ken Morrison

Winemaking

The viticulture team selected this block very early in the season, designated it to late harvest and left it untouched throughout the ripening period. A natural and clean Botrytis 'Noble Rot' infection took hold evenly throughout the block

The grapes were gently hand harvested in the middle of May, two months after the completion of our regular Riesling harvest.

The juice was crushed and pressed over a number of hours, clarified, cold fermented, filtered and fined, with the emphasis placed on retaining freshness and complexity.

Alc: 12.5% Vol

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CLARE VALLEY

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