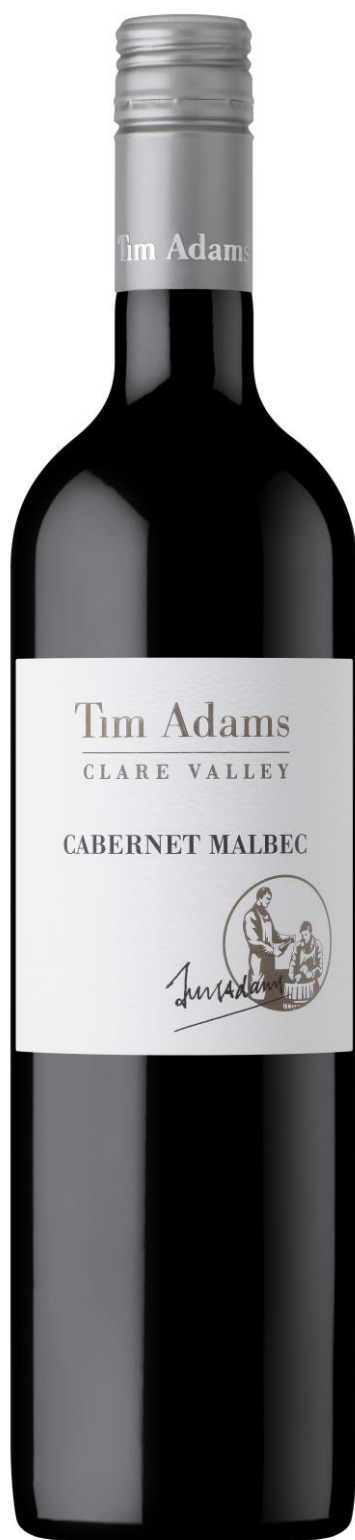


2017 Tim Adams Cabernet Malbec



Cabernet Sauvignon has long been recognised as an excellent, consistent variety that performs well in the Clare Valley. The addition of Malbec adds to the complexity of the mid-palate contributing violet, mulberry, added texture and richness. The result is a full-bodied wine with generous chalky tannins.

2017 was a cool, even ripening year and vines had their roots in some good subsoil moisture from the winter prior. These excellent ripening conditions provide extraordinary varietal fruit flavours and fine textural tannin.

Twenty-four months in French oak provides toasty complexity, depth and balance to our house style which is dominated by juicy ripe plum and fresh blackcurrant and blackberry aromas and flavours. A hint of herbal spice assists in making this wine the perfect accompaniment to many dishes.

Feel content cellaring our Cabernet Malbec for at least ten years in good conditions. We recommend decanting a few hours before enjoying.

The wine has not been cold stabilised, so a harmless crust may form with time.

Varieties	Cabernet Sauvignon	68%
	Malbec	32%

Vineyards	Sheoaks West	Tim Adams & Pam Goldsack
	Collins	Mick Collins

Winemaking

Dry-grown Cabernet and Malbec parcels were co-fermented to dryness for seven days before being pressed. The pressings were assessed, and a portion returned to the free run to enhance texture and mouthfeel.

Each component of the final blend spent 24 months ageing in a selected proportion of new, second use and older French oak in our barrel store prior to blending, fining and bottling.

Alc: 14.5% Vol

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
   @timadamswines

Tim Adams
CLARE VALLEY