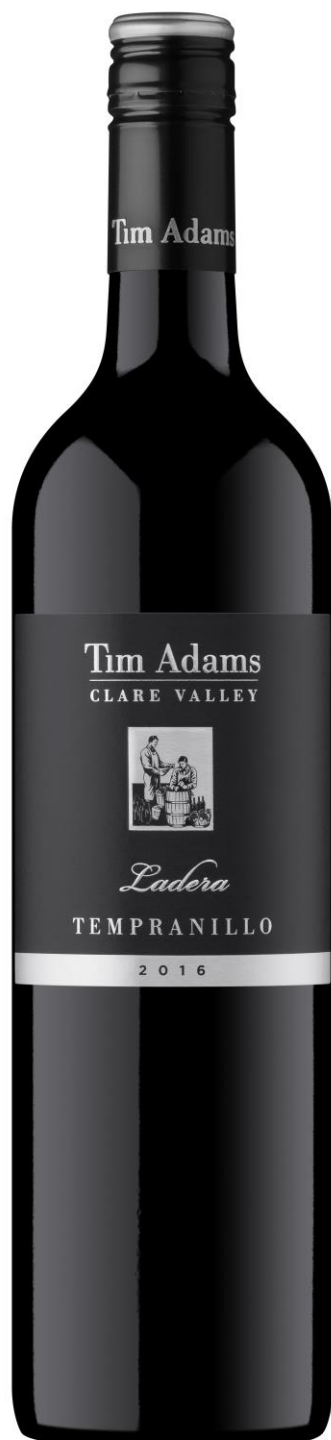


# 2016 Tim Adams Ladera Tempranillo

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As the principal variety of the world-renowned wines of Rioja, Tempranillo has long been the backbone of the Spanish red-wine industry. We discovered two important things many years ago; that drinking these wines from Rioja could be a wonderful experience and that the variety itself is well suited to the growing conditions and terroir of the Clare Valley.

On an exploratory trip to Spain to meet the winemakers and taste wines in Rioja, Tim met Isaac Muga, who agreed to work with us in Clare for vintage 2004. In 2004, we planted 6.5 hectares of Tempranillo on a dry grown site to the east of the winery. We named this unique site 'Ladera', Spanish for 'slope' or 'hillside' as it has a very valuable and beautiful steep easterly aspect.

This wine exhibits the definitive Tempranillo characters of strawberry and cherry, in harmony with clove and cinnamon spice derived from 18 months aging in new and second-use French oak.

The palate is juicy and savoury by Australian standards and is lower in alcohol than most red wines we make. We have allowed time in the bottle for the natural tannins to soften, so this wine is drinking beautifully now, but will develop to its full potential over the coming ten years.

Variety	Tempranillo	
Vineyards	Ladera	Tim Adams & Pam Goldsack

## Winemaking

Dry-grown Clare Valley Tempranillo was fermented on skins for 10 days and then pressed, with all pressings being returned to the blend. The wine spent 18 months in new and second-use French oak in our barrel store prior to blending, fining and bottling. We recommend decanting before serving.

Alc: 13.5% v/v

Tim Adams Wines  
156 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  
f i t @timadamswines

**Tim Adams**  
CLARE VALLEY