

# 2022 Tim Adams Pinot Gris

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Rather than removing the naturally occurring colour from our Pinot Gris, as a true expression of varietal character we choose to retain it in this wine. The resultant rose-gold hue complements the well lifted opulent pear, lychee and white peach aromas and flavours.

The 2022 vintage followed one of the most steady and smooth ripening periods we have experienced for a number of years, building intense flavour in the fruit. The mild summer has retained good natural acidity, providing a refreshing subtle citrus zest, crisp crunchy fruit character with balanced residual sweetness in the middle palate.

A great food-wine; enjoy while it is young and vibrant, with Asian cuisine, seafood and salads. There certainly is no mistaking the variety in the bottle; this vintage is yet another classic example of our very popular style!

Variety	Pinot Gris	
Vineyards	Blenheim Rogers Skilly Ridge Ladera Sheoak West Sheoaks	Alistair Sandow Tim Adams & Pam Goldsack Tim Adams & Pam Goldsack Tim Adams & Pam Goldsack Tim Adams & Pam Goldsack The Fechner family

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## Winemaking

Harvested in the cool of the early morning, Pinot Gris from optimum vineyard sites throughout the Clare Valley was crushed, chilled to 5 degrees and pressed, the pressings separated. A cool fermentation for two weeks has produced maximum lifted varietal fruit expression. Individual vineyard parcels were cold-filtered with a single pass before carefully blending together. The wine has been cold and protein stabilised to industry standards, fined, filtered and immediately bottled under screw cap to encapsulate the flavours and ensure freshness.

Alc: 12.5% v/v

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**Tim Adams**  
CLARE VALLEY