

2022 Tim Adams Riesling



Only the free run juice is used to make the Tim Adams Riesling, resulting in a delicate wine with intense flavours and aromas. The nose has lifted floral characters with citrus aromatics of grapefruit, lime and lemon. The palate is seamless with a richness of flavour built from temperate, dry ripening conditions. A relatively cool summer meant that the Riesling fruit retained good natural acidity providing freshness and enhancing our trademark brisk finish.

Clare Valley Rieslings are enjoyable for many years; zesty and spirited when youthful or left over time their maturation is slow, graceful, and worthy of appreciation. Our Riesling is a prime example of this phenomenon. The exceptional 2022 vintage conditions have created a wine that can be consumed immediately or cellared carefully for future enjoyment, depending on the desired style. Use as an aperitif and enjoy with any seafood or white meats over the next ten years.

Variety	Riesling	
Vineyards	Bayes	Tim Adams & Pam Goldsack
	Irelands	Tim Adams & Pam Goldsack
	Heinrich	Tim Adams & Pam Goldsack
	Baum	Anna Baum

Winemaking

Remaining true to our commitment to make quality Riesling expressing pure regionality, only juice which ran free from the press without applying any pressure was used to make this premium Riesling, from carefully selected sites throughout the Clare Valley.

Following crushing, de-juicing and juice clarification, a steady fermentation proceeded for two weeks at 12—14°C to retain the delicate Riesling bouquet. The wine has been protein and cold stabilised to normal standards and contains only natural acid.

Alc: 11.5% v/v

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Tim Adams
CLARE VALLEY