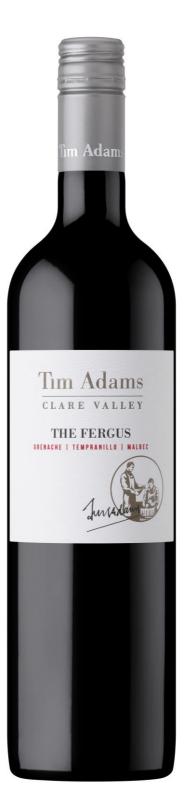
## 2017 Tim Adams The Fergus



Our twenty fourth release of The Fergus is named after our neighbour who was good enough to sell us his Grenache grapes in the vintage of 1993, during a desperate shortage of Shiraz and Cabernet. We quickly realised that a wine born from logistics had real potential as a medium, juicy style with both immediate and long term food compatibility. This wine has lifted red strawberry and cherry aromas and flavours of Tempranillo, with spiciness from Grenache and mid palate richness with plum and violet characters coming from Malbec. Ageing in older French oak hogsheads adds subtle, integrated perfume and toasted characters. It is a luscious mouth filling wine with silky tannin that with careful cellaring may be kept for up to 15-20 years. It nicely complements duck, turkey, lamb and spicy dishes.

Varieties	Grenache Tempranillo Malbec	
Vineyards	Mahon Blenheim Radford Milburn Sheoak West	Fergus Mahon Alistair Sandow Ian & Tina Radford Graham & Kathy Milburn Tim Adams & Pam Goldsack

## Winemaking

Robust old-vine Grenache grapes left in the vineyard to fully mature, were crushed onto fermented and drained skins of Tempranillo and fermented with selected yeast for one week. Selected tanks were then topped and closed for another week for extended maceration prior to pressing. A carefully considered amount of Tempranillo and Malbec was added for increased complexity and fruit expression. The wines were then racked, filtered and transferred to a mixture of older French oak hogsheads. The wine remained in oak for 24 months before blending, filtration and bottling under screwcap for freshness and authenticity.

Alc: 14.5% v/v

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