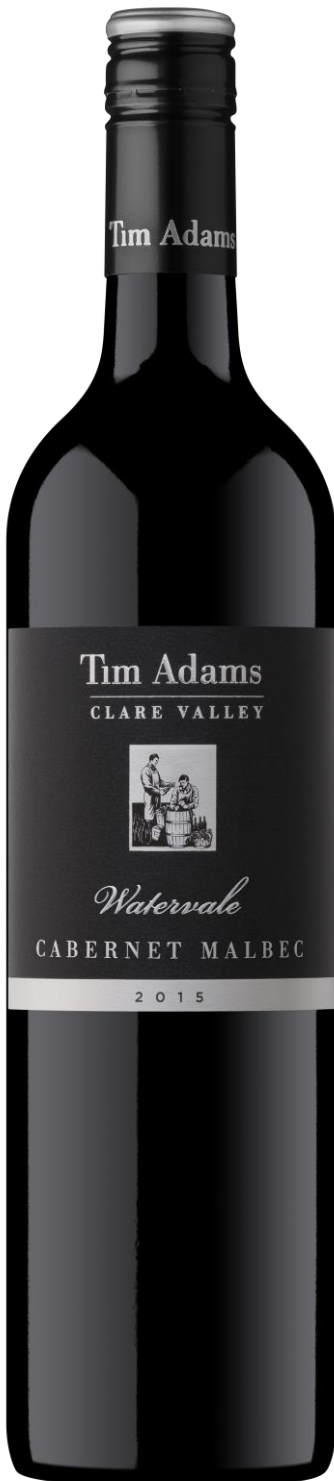


2015 Tim Adams Watervale Cabernet Malbec



Cabernet Sauvignon has long been recognised as an excellent variety throughout the Clare Valley, rich in savoury dark fruit flavours without the green edges often found in other regions.

By co-fermenting small parcels of outstanding dry-grown Cabernet Sauvignon with Malbec, we have produced a powerful, full bodied wine. Twenty-four months in new French oak provides spice and balance to the wine, which is dominated by ripe blackcurrant, sweet capsicum and violet flower aromas and flavours.

Further tank ageing prior to release has melded all wine components to further enhance the prestige of this wine. Patient cellaring will be rewarded, with potential to improve for up to 20 years.

Varieties Cabernet (60%), Malbec (40%)

Vineyards Sheoak West Tim Adams & Pam Goldsack
Watervale

Winemaking

Cabernet and Malbec fruit from our dry-grown Watervale vineyard was harvested soon after sunrise in the cool of the morning at optimum ripeness.

The blend was fermented to dryness on skins for seven days before pressing. All pressings have been returned to the blend.

The wine spent 24 months in new French oak hogsheads in our barrel store before blending and further ageing in tank.

The wine was fined to remove harsh tannins and add richness to the mid-palate prior to bottling in September 2019.

Alc: 14.5% Vol

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CLARE VALLEY

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