



# Tim Adams 2005 Cabernet

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Cabernet Sauvignon has long been recognised as an excellent variety in our district. The small addition of Malbec adds to the complexity of the palate. Twenty-four months in French oak provides spice and balance to this style, which is dominated by fresh blackcurrant and rhubarb aromas and flavours. This wine is full-bodied and has not been cold stabilised, so a harmless crust may form with time. Cellaring potential is at least 10 years in good conditions. The wine has been sealed with Stelvin closures to ensure freshness and authenticity.

## VARIETIES

Cabernet Sauvignon (86 per cent); Malbec (14 per cent).

## VINEYARDS

- Maynards (Wes and Joan Maynard)
- St Clare (Justin and Julie Ardill and partners)
- Sheoaks (Grant Crawley and partners; Tim Adams and Pam Goldsack)

## WINEMAKING

All components of this blend were fermented to dryness on skins for seven days preceding pressing. All pressings have been returned to the wine. The wine spent 24 months in new and second-use French oak in our cool room before blending, fining and bottling in February 2008.

## ANALYSIS AT BOTTLING

Free SO <sub>2</sub> :	30ppm
Total SO <sub>2</sub> :	86ppm
pH:	3.57
Total acid:	6.02g/L
Volatile acid:	0.51g/L
Alcohol:	14.7%

## Tim Adams Wines

PO Box 219, Clare, South Australia 5453  
Phone (08) 8842 2429; Facsimile (08) 8842 3550  
Email: [sales@timadamswines.com.au](mailto:sales@timadamswines.com.au)  
Website: [www.timadamswines.com.au](http://www.timadamswines.com.au)

