



Tim Adams 2005 Shiraz

Blending fruit from a range of local vineyards has produced a wine with both regional and varietal definition. The wine shows bright magenta colour and aromas of red berry conserve and spice, enhanced by the complexity gained from 12 months American oak maturation. The palate is full and soft in the front and middle, with the flavour of small berry fruit again the oak complementing the fruit. The finish is medium to firm, with tannins coming from both fruit and oak. The wine has not been cold stabilised and so may form a harmless crystalline deposit in the bottle, necessitating decanting before serving. This wine has power and finesse, making it both approachable now and worth keeping for up to 10 years under good cellaring conditions.

VARIETIES

This wine is made from 100 per cent shiraz.

VINEYARDS

- Sheoaks (Grant Crawley, Tim Adams and Pam Goldsack)
- St Clare (Justin and Julie Ardill and partners)
- Eldredge (Leigh and Karen Eldredge and partners)
- Maynards (Wes and Joan Maynard)
- Cherax Hill (Mel and Paul Jenner)
- Smiths (Helen and Rex Smith)

WINEMAKING

All components of this blend were fermented on skins to dryness before being pressed, with all pressings being returned to the wine. The wine spent 12 months in American oak in our coolroom before blending, fining and bottling in October 2006 .

ANALYSIS AT BOTTLING

Free SO ₂ :	40ppm
Total SO ₂ :	70ppm
pH:	3.64
Total acid:	5.37g/L
Volatile acid:	0.40g/L
Alcohol:	14.9%

Tim Adams Wines

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