



Tim Adams 2006 Shiraz

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

VINEYARDS

- Sheoaks (Grant Crawley, Tim Adams & Pam Goldsack)
- St Clare (Justin and Julie Ardill and partners)
- Maynards (Wes and Joan Maynard)
- Cherax Hill (leased by Tim Adams and Pam Goldsack)
- Emu Rock Grove (Peter and Ros Clark)
- Mahbrook (Fergus Mahon)

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 a mix of new, one- and two-year-old American oak in our coolroom before blending, filtering and bottling in August 2008.

ANALYSIS AT BOTTLING

Free SO ₂ :	32ppm
Total SO ₂ :	97ppm
pH:	3.61
Total acid:	5.59g/L
Volatile acid:	0.44g/L
Alcohol:	14.9%

Tim Adams Wines

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

