



Tim Adams 2008 Riesling

The use of only the very best 500 litres per tonne of grapes has resulted in this wine being very intensely flavoured and aromatic. The wine has very lifted riesling character with citrus aromatics of lime and lemon. The palate is seamless with moderate viscosity and brisk acid finish. Use as an aperitif or with any seafood. Riesling wines from Clare Valley are most enjoyable when young and zesty, or left to mature beyond five years of age. This wine has been sealed with Stelvin capsules to ensure its freshness and authenticity.

VINEYARDS

- Cherax Hill (Leased by Tim Adams and Pam Goldsack)
- Larkey's Corner (Peter Jones)
- Maynard's (Wes and Joan Maynard)
- Ireland's (Tim Adams and Pam Goldsack)
- Bayes (Tim Adams and Pam Goldsack)
- Emu Rock Grove (Peter and Ros Clark)

WINEMAKING

Only the first 500 litres per tonne of free-run juice was used to make this premium Clare Valley riesling. Following crushing, dejuicing and juice clarification, fermentation proceeded for two weeks at 12–14°C. The wine has been protein and cold stabilized to normal standards. Minimal sulphur dioxide has been used in the production of this wine.

ANALYSIS AT BOTTLING

Free SO₂: 27ppm

pH: 2.89

Acid: 7.37g/L

Alcohol: 11.4%

Residual sugar: 1.6g/L

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