

Tim Adams 2008 Semillon



This aromatic wine has great balance and generous flavour typical of the variety grown in the Clare Valley. French-oak fermentation has added complexity to the grassy and stonefruit characters of the semillon. It has diverse food compatibility — in particular with seafood and pasta. It may be cellared for a decade with confidence. This wine has been sealed with Stelvin capsules to retain its freshness and authenticity.

VINEYARDS

- Sheoaks (Grant Crawley, Tim Adams and Pam Goldsack)
- Fairfield (Grant Crawley and partners)
- Hammond (Pat Hammond)

WINEMAKING

Following crushing, the juice was left in contact with its skins for 12 hours to maximize fruit flavour extraction. All pressings juice was retained and has been utilized in this blend. Fermentation was in stainless-steel tanks (25 per cent) and new French oak barrels (75 per cent). 75 per cent of this blend then remained in oak for five months before back blending with the balance. The wine has been protein and cold stabilized to normal standards. Minimal sulphur dioxide has been used.

ANALYSIS AT BOTTLING

Free SO₂: 26ppm
pH: 3.01
Acid: 7.76g/L
Alcohol: 12.9%
Residual sugar: 0.57g/L

Tim Adams Wines

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