



# Tim Adams 2009 Pinot Gris

---

The 2009 Pinot Gris has a distinctive rose gold hue. The pinkish coloration is a natural phenomenon of pinot gris. Being a mutation of pinot noir, there is a small degree of pink pigmentation in the skin of pinot gris. This can be either avoided or removed using various techniques in the winemaking process. This year we included all the pressings wine (which carries the majority of the pink colour) in our blend. This was because it made such a positive contribution to the structure of the wine.

The wine has great balance of flavour, alcohol, sweetness and acidity. The result is a wine with pear, lychee and peach flavours complemented by fullness and some sweetness in the middle palate, and cleansing acidity. It should be enjoyed while it is young and vibrant. Enjoy it with Asian cuisine, seafood and salads or keep with confidence for up to five years.

## VINEYARDS

- Sheoaks (Grant Crawley, Tim Adams and Pam Goldsack)
- Ladera (Tim Adams and Pam Goldsack)

## WINEMAKING

The fruit was crushed and pressed with all pressings returned. The juice was cold settled for seven days before fermentation. A portion of the blend (10 per cent) has been barrel fermented in new French oak to enrich the palate. Fermentation was stopped before completion and so the wine has very slight sweetness. The wine has been cold and protein stabilized to our normal standards. It was then bottled immediately, using Stelvin capsules to ensure its freshness and authenticity.

## ANALYSIS AT BOTTLING

Free SO<sub>2</sub>: 27ppm

pH: 3.21

Acid: 7.30g/L

Alcohol: 13.4%

Residual sugar: 6.8g/L

## 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)

