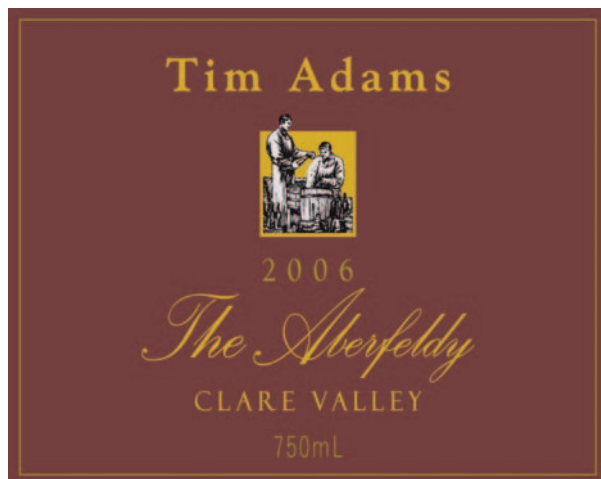


Tim Adams 2006 The Aberfeldy Shiraz

The Aberfeldy vineyard is a unique site – friable red loam over limestone nestled at the bottom of the easternmost hills of the Clare Valley, just five kilometres south-east of the Clare township. When the Birks family of Wendouree fame settled the area they planted this site with Shiraz in 1904. Many of these vines remain and those which have perished have been replaced with rootlings of the same clones. The cropping level in the vineyard is never more than 1.5 tonnes per acre, producing grapes with intense colour, flavour and tannins. This fruit is the backbone of our ‘Aberfeldy’ Shiraz.



The wine has vibrant magenta colour with aromatics of cherry, plum, dark berries and chocolate, complemented by the oak-derived characters of clove, cinnamon, nutmeg and vanilla. The palate is full bodied, with dark berry conserve flavours and balanced oak, tannin and acidity. The wine has persistent sweet fruit and oak aftertaste, with power and great finesse, and will reward patient cellaring.

The wine has been sealed under Stelvin Lux + capsules in bottle and magnum to ensure freshness and authenticity.

VARIETIES

100 per cent shiraz.

VINEYARDS

— The Aberfeldy (Owners: Jim McDowell and Anne Brown)

WINEMAKING

All components of this blend were fermented to dryness on skins and subsequently left on skins for a further three weeks before being pressed. All pressings have been returned to the wine. It then spent 24 months in new American oak in our coolroom before blending, fining, filtering and bottling in May 2008.

ANALYSIS AT BOTTLING

Free SO ₂ :	32ppm
Total SO ₂ :	99ppm
pH:	3.59
Total acid:	6.07g/L
Volatile acid:	0.43g/L
Alcohol:	14.9%

Tim Adams Wines

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