



Tim Adams 2008 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 township of Clare. 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 The 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 with screwcaps in bottle and magnum to ensure freshness and authenticity.

VARIETIES - 100% 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 August 2010.

ANALYSIS AT BOTTLING

Free SO ₂ :	32ppm
Total SO ₂ :	107ppm
pH:	3.61
Total Acid:	6.67g/L
Volatile Acid:	.55g/L
Alcohol:	14.83%

VINTAGE 2008

A solid, wet winter in March/April 2007 replenished groundwater and soil moisture supply to very healthy levels. This groundwater availability enabled vines to grow strong, health canopies. Very low rainfall throughout the growing period however (in fact the lowest in the past 25 years) as well as some of the highest mean monthly temperatures (some of the highest in 25 years) led to low fruit yields across the entire state. The vintage was early and short, and the subsequent fruit full of flavour concentration, colour and tannin, creating wonderful wines for ageing.

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

