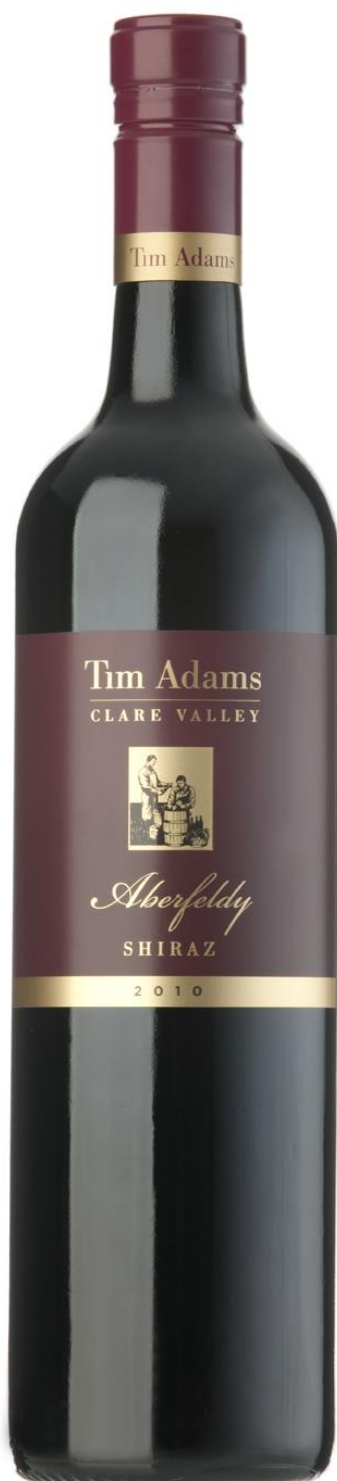


# 2010 Tim Adams The Aberfeldy

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The Aberfeldy has long been synonymous with quality, representing our flagship wine. Year after year, this wine continues to deliver the best that Clare Valley Shiraz has to offer.

Picked at optimum maturity and following fermentation on skins for 14 days, the wine rested in new, carefully selected American oak hogsheads for 24 months before blending, fining and bottling.

The wine has been sealed with a WAK closure, an internally threaded screw cap with a traditional look, and is worthy of keeping for up to 20 years in good conditions.

**Variety** Shiraz

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## Winemaking

All components of this blend were fermented to dryness on skins and subsequently left on skins for 14 days before being pressed. All pressings were returned to the wine for added structure and to improve ageing potential. The wine spent 24 months in new American oak in our cool room before blending, fining, filtering and bottling in April 2013.

Alc: 14.9% Vol.

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CLARE VALLEY

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