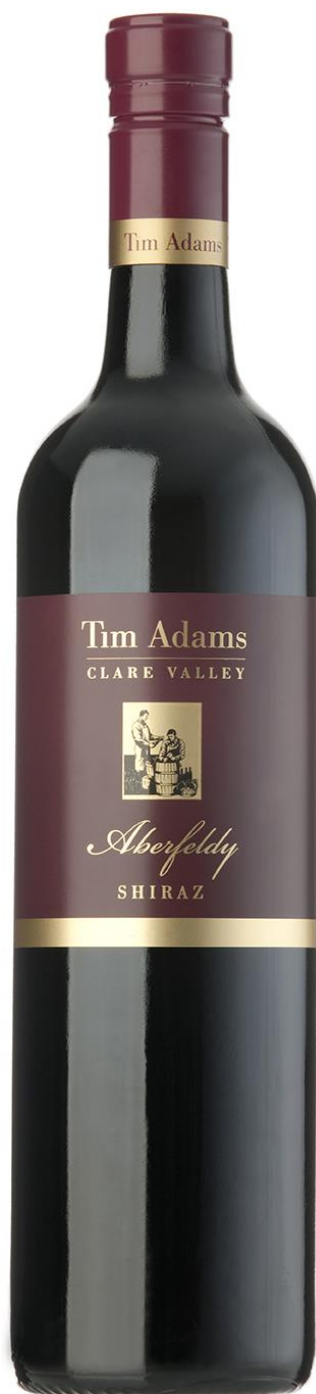


2013 Tim Adams The Aberfeldy



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.

The Aberfeldy has vibrant magenta colour with aromatics of cherry, plum, dark berries and chocolate complemented by the oak derived characters of clove, nutmeg and vanilla. The palate is full bodied with dark berry conserve flavours, balanced oak and firm tannin generated from a dry, low yielding vintage. The wine has persistent length of sweet fruit and oak, with power, elegance and great finesse. The Aberfeldy is best enjoyed with a range of red meat-based dishes with complementary sauces/gravies.

The wine has been sealed with a WAK closure, an internally threaded screw cap with a traditional look. This wine is worthy of keeping for up to 20 years in good conditions. We recommend decanting prior to serving, allowing at least an hour prior to enjoying.

The Aberfeldy has become an iconic Australian Shiraz, consistently collecting Gold medals at the International Wine Challenge in London.

Variety Shiraz

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 a mixture of carefully selected new American and French oak hogsheads before blending, fining and bottling.

Alc: 14.5% Vol.

Tim Adams
CLARE VALLEY

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