

## 2013 Tim Adams Schaefer Shiraz

Clare Valley Shiraz can produce a myriad of differing wine styles, each one telling a unique story of the parcel of land on which it is planted. The Schaefer block represents something very special, both in regard to the unique elegant and rich fruit flavours found in the fruit and also the meticulous care and passion shown by the Schaefer family through their twenty years of grape growing. Now custodians of this beautiful property, we continue to nurture the vines with equivalent attention to detail, selecting this exclusive parcel for this special release wine.

Twenty-four months in new French oak provides perfume, spice and balance to the wine, which is dominated by dark red cherries, plums and red berry aromas and flavours.

Further ageing in tank prior to release has melded all wine components to further enhance the prestige of this complex yet graceful wine. Patient cellaring will be rewarded, with potential to improve for up to  $20\ years$ .

Variety	Shiraz	
Vineyard	Schaefer	Tim Adams & Pam Goldsack

## Winemaking

This single premium parcel was selected by the winemaking team from superior rows within the Schaefer vineyard.

The must, including many whole berries was fermented to dryness on skins for seven days, and continued soaking for another 5 days prior to pressing. All pressings were returned to the blend to increase structure and aid in ageing potential.

The wine spent 24 months in carefully selected new French oak in our barrel store before blending and further ageing in tank. The wine was fined, filtered and bottled in January 2018.

Alc: 14.5% Vol







