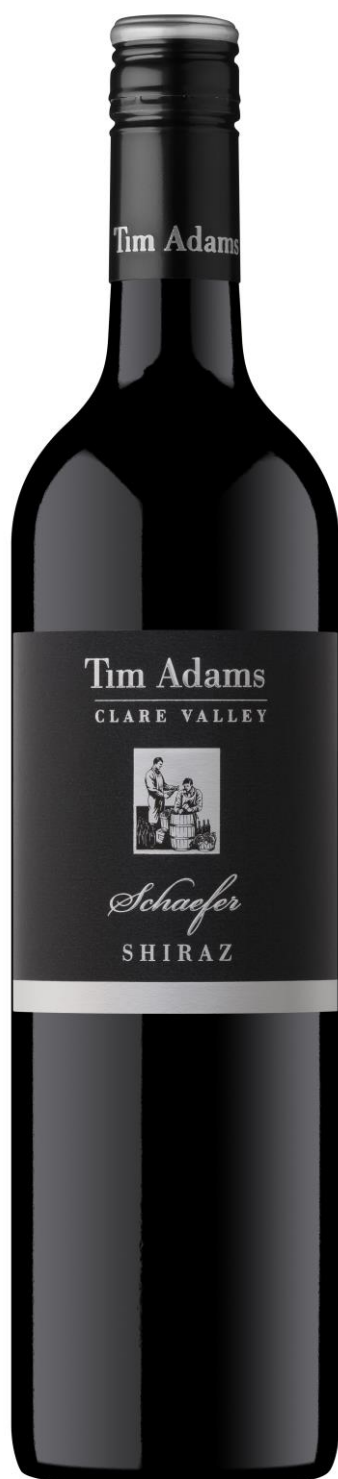# 2015 Tim Adams Schaefer Shiraz

Clare Valley Shiraz can produce a myriad of different wine styles, reflecting the parcel of land on which it is planted. The Schaefer block represents something very special, regarding both 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. The winemaking team selected superior fruit parcels from this vineyard 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

Winter prior to the growing season saw a slightly higher than average amount of rainfall and the following ripening period was relatively cool and dry. As a result of these conditions, the fruit had excellent varietal definition with good flavour, structure and excellent natural acid, all the hallmarks of a vintage with great longevity potential.

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 December 2020.

Alc: 14.9% v/v