

2015 Tim Adams Riesling



The use of only the free run juice at crushing has resulted in this wine being intensely flavoured and aromatic, retaining delicacy at the same time. The wine has lifted varietal Riesling character with floral and citrus aromatics of grapefruit, lime and lemon. The palate is seamless with slight viscosity and a brisk acid finish.

Riesling wines from the Clare Valley are most enjoyable when both young and zesty, or left to mature beyond five years of age, our 2015 Riesling should fit both spectra with ease. This wine has been sealed with screw cap to ensure its freshness and authenticity.

Use as an aperitif or enjoy with any seafood.

Variety Riesling

Vineyards

Bayes	Tim Adams & Pam Goldsack
Morrison	Ken Morrison
Skilly Ridge	Tim Adams & Pam Goldsack
Baum	Anna Baum

Winemaking

Remaining true to our commitment to make quality Riesling expressing true regionality, only the free run juice was used to make this premium Clare Valley Riesling.

Following crushing, de-juicing and juice clarification, fermentation proceeded for two weeks at 12—14°C. The wine has been protein and cold stabilised to normal standards and fined with isinglass. Minimal sulphur dioxide has been used.

Alc: 11.5% Vol

Tim Adams
CLARE VALLEY

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