

2015 Tim Adams Pinot Gris



Rather than removing the naturally occurring colour from our Pinot Gris, as a true expression of varietal character we choose to retain it in this wine. The resultant slight pink/bronze hue matches the equally rich and robust fruit characters on the palate.

The 2015 Pinot Gris displays opulent pear, leatherwood honey and peach flavours complemented by subtle citrus zest, fullness with fruit sweetness in the middle palate and cleansing acidity.

A great food-wine; enjoy while it is young and vibrant, with Asian cuisine, seafood and salads.

There certainly is no mistaking the variety in the bottle; this vintage is a classic!

Variety	Pinot Gris
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Vineyards	Ladera	Tim Adams & Pam Goldsack
	Sheoak	Tim Adams, Pam Goldsack & Grant Crawley
	Bastian	John Bastian
	Sandow	Alistair Sandow

Winemaking

Harvested in the cool of the early morning, Pinot Gris from optimum vineyard sites throughout the Clare Valley was crushed, chilled to 5 degrees and pressed, the pressings separated. A cool fermentation ensued for two weeks, allowing maximum lifted varietal fruit expression. Individual vineyard parcels were cold-filtered with a single pass before carefully blending together.

The wine has been cold and protein stabilised to industry standards and immediately bottled under screw cap to encapsulate the flavours and ensure freshness.

Alc: 12.5% Vol

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CLARE VALLEY

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