



Tim Adams 2008 Cabernet Malbec

Cabernet Sauvignon has long been recognised as an excellent variety in our district. The addition of Malbec adds to the complexity of the palate contributing violet, mulberry & richness. Twenty four months in French oak provides depth and balance to this style which is dominated by ripe plum, fresh blackcurrant and oak aromas and flavours. This wine is full bodied with generous chalky tannins and has not been cold stabilised, so a harmless crust may form with time. Cellaring potential is at least ten years in good conditions. We recommend decanting a few hours before enjoying. The wine is sealed with screw cap to maintain optimal freshness.

WINE MAKING: All components of this blend were fermented on skins to dryness for seven days before being pressed. All pressings have been returned to the wine to enhance texture and mouth-feel. The wine spent 24 months ageing in new and second-use French oak in our cool room before blending and bottling.

VINEYARDS: Fairfield: Grant Crawley & Partners

Jenners: Paul & Mel Jenner

Sheoak West: Tim Adams & Pam Goldsack

Maynard: Wes Maynard

ANALYSIS AT BOTTLING: Alcohol: 14.5% Vol.

VARIETIES: Cabernet Sauvignon 80%, Malbec 20%