



2016 Tim Adams Cabernet Malbec

Varieties: 70% Cabernet Sauvignon 30% Malbec

Country: Australia, Region: Clare Valley

Alcohol: 14.5%

Cabernet Sauvignon has long been recognised as an excellent, consistent variety that performs well in the Clare Valley. The addition of Malbec adds to the complexity of the mid-palate contributing violet, mulberry, added texture and richness. The result is a full-bodied wine with generous chalky tannins. 2016 has been lauded as one of the great vintages, with red wines benefiting from the excellent ripening conditions, providing extraordinary fruit flavours. Twenty-four months in French oak provides complexity, depth and balance to our house style which is dominated by juicy ripe plum and fresh blackcurrant and blackberry aromas and flavours. Feel content cellaring this Cabernet Malbec for at least ten years in good conditions. We recommend decanting a few hours before enjoying. The wine has not been cold stabilised, so a harmless crust may form with time.

Growing Conditions: Cabernet components were separately fermented on skins, Malbec components co-fermented to dryness for seven days before being pressed. All pressings have been returned to the wine to enhance texture and mouth-feel. Each of the parcels of wine spent 24 months ageing in a selected proportion of new, second-use and older French oak in our barrel store prior to blending, fining and bottling in July 2019.

Food Pairing: This wine pairs well with lamb and other red meat dishes.

Reviews: James Halliday: Halliday Wine Companion 2021: August 2020: In excellent form. Fluid, characterful and soft but with the inherent structure to last. Red and black berries, gum leaf, vanilla and violets. Leathery, leafy characters too. As soon as you open it you know you're onto something good. Terrific value. 94/100 points and excellent value

Tyson Stelzer: A ripper take on Clare's signature blend, and a perpetual bargain that delivers berry fruits of varietal crunch and depth, bottle maturity, impressive endurance and tannin finesse far beyond its price. 14.5% 93/100