



Tim Adams Fergus 2016

Varieties: Grenache Tempranillo Malbec

Country: Australia, Region: Clare Valley

Alcohol: 14%

Our twenty third release of The Fergus is named after our neighbour who was good enough to sell us his Grenache grapes in the vintage of 1993, during a desperate shortage of Shiraz and Cabernet. We quickly realised that a wine born from logistics had real potential as a medium, but soft style with immediate food compatibility. This wine has lifted red strawberry aromas and flavours of Tempranillo, with spiciness from Grenache and mid palate richness with dark berry and violet characters coming from Malbec. Ageing in older French oak hogsheads adds subtle yet integrated perfume and toasted characters. It is a luscious mouth filling wine with silky tannin that with careful cellaring may be kept for up to 15-20 years. It nicely complements duck, turkey, lamb and spicy dishes.

Winemaking Notes

Robust old-vine Grenache grapes left in the vineyard to fully mature, were crushed onto fermented and drained skins of Tempranillo and fermented with selected yeast for one week. The tanks were then topped and closed for another week for extended maceration prior to pressing off skins.

A carefully considered amount of Tempranillo and Malbec were added for increased complexity and fruit expression. The wines were then racked, filtered and transferred to a mixture of older French oak hogsheads. The wine remained in oak for 24 months before blending, filtration and bottling under screwcap for freshness and authenticity.

Food Pairing

This wine will pair nicely with duck, turkey, lamb and spicy dishes