



Tim Adams Cabernet Malbec 2017

Varieties: Cabernet Sauvignon (68%) Malbec (32%)

Country: Australia, Region: Clare Valley

Alcohol: 14.5%

Description

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. 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 (68%) were separately fermented on skins, Malbec (32%) 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.