



Tim Adams Shiraz 2017

Varieties: Shiraz

Country: Australia, Region: Clare Valley

Alcohol: 14.8%

Clare Valley Shiraz selected from our own premium vineyard sites has produced a wine with strong regional and varietal definition. This sophisticated yet elegant wine has a vibrant crimson hue with aromas and flavours of blackberry, mulberry and fresh cherries. Further complexity is built through 24 months of American oak maturation. The front and midpalate is full and soft, with flavours of small berry fruit and spice complemented by gently-toasted oak. The wine has great length, finishing with balanced oak and silky, structural tannin.

This graceful Clare Shiraz has power and finesse which makes it both approachable now and worthy of keeping for up to 10 years. We make our wines naturally and therefore this wine may form a harmless crystalline deposit, so we recommend decanting prior to serving.

Winemaking Notes

All components of this blend were separately fermented on skins to dryness before pressing, with only selected softer pressings returned to the wine.

The wine spent 24 months in a combination of two and three year old American oak barrels selected by the winemaking team from a range of coopers. A further 9 months in stainless tanks allowed for softening of oak tannin before blending, fining, filtering and bottling.

Food Pairing

Shiraz makes an excellent accompaniment to grilled steak and other red meat dishes