



## Tim Adams The Fergus 2017

**Varieties:** Grenache Tempranillo Malbec, **Region:** Clare Valley, Alcohol: 14.5%

Our twenty fourth 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, juicy style with both immediate and long term food compatibility. This wine has lifted red strawberry and cherry aromas and flavours of Tempranillo, with spiciness from Grenache and mid palate richness with plum and violet characters coming from Malbec. Ageing in older French oak hogsheads adds subtle, 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.

**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. Selected tanks were then topped and closed for another week for extended maceration prior to pressing. A carefully considered amount of Tempranillo and Malbec was 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.

**Growing Conditions:** The 2017 growing season was extremely wet, with some flooding in the Clare Valley in late September. However, the wet winter and cool spring provided the region with plenty of sub surface moisture which in turn has resulted in excellent quality and high yields. The quality of the red varieties, is excellent, with perfect ripening and picking conditions, along with some of the largest crops we have seen for many years. In summary, the vintage was later than we have seen over the past few years, but quality and yields appear to be some of the best in a decade.

**Food Pairing:** The Fergus nicely complements duck, turkey, lamb and spicy dishes.