



Tim Adams Pinot Gris 2021

Varieties: Pinot Gris

Vintage: 2021

Country: Australia, Region: Clare Valley

Alcohol: 12.5%

Rather than removing the naturally occurring colour from our Pinot Gris, as a true expression of varietal character we choose to retain it in this wine. The resultant rose-gold hue complements the well lifted opulent pear, lychee and white peach aromas and flavours.

Winemaking Notes: Harvested in the cool of the early morning, Pinot Gris from optimum irrigated and dry-grown vineyard sites throughout the Clare Valley was crushed, chilled to 5 degrees and pressed, the pressings separated. A cool fermentation ensued for two weeks, allowing maximum lifted varietal fruit expression. Individual vineyard parcels were cold-filtered with a single pass before carefully blending together. The wine has been cold and protein stabilised to industry standards, fined, filtered and immediately bottled under screw cap to encapsulate the flavours and ensure freshness.

Growing Conditions: The 2021 vintage followed one of the most steady and restrained ripening periods we have experienced for a number of years. This has led to retained natural acidity providing a refreshing subtle citrus zest and crisp, crunchy fruit character with balanced residual sweetness in the middle palate.

Food Pairing: A great food-wine; enjoy while it is young and vibrant with Asian cuisine, seafood and salads.