



Tim Adams 2022 Riesling

Country: Australia, Region: Clare Valley, Alcohol: 11.5%,

Description: Only the free run juice is used to make the Tim Adams Riesling, resulting in a delicate wine with intense flavours and aromas. The nose has lifted floral characters with citrus aromatics of grapefruit, lime and lemon. The palate is seamless with a richness of flavour built from almost perfect ripening conditions.

Winemaking Notes: Remaining true to our commitment to make quality Riesling expressing pure regionality, only juice which ran free from the press without applying any pressure was used to make this premium Riesling, from carefully selected sites throughout the Clare Valley. Following crushing, de-juicing and juice clarification, a steady fermentation proceeded for two weeks at 12—14°C to retain the delicate Riesling bouquet. The wine has been protein and cold stabilised to normal standards and contains only natural acid.

Growing Conditions: A mild winter with consistent rainfall events charged the soil with good groundwater supply for the growing period. A cooler than average spring led to a late flowering and set. Windy conditions around set controlled fruit load keeping the vines in balance and healthy canopies soon began ripening pristine fruit.

Riesling displays the evidence of the cool ripening season with firm and mouth-watering natural acidity, further enhancing the ageing potential of the wine and lifting the fruit flavour.

A number of people have already proclaimed 2022 as one of the greatest vintages of all time, and it is going to be hard to dispute.

Food Pairing: Enjoy with any seafood or white meats over the next ten to 15 years.