



OCTOBER 2010

Tim Adams tops Oz Clarke's 2011 list — and scores four in his Top 20

Leading English critic Oz Clarke has judged Tim Adams 2007 Shiraz as the top wine in his influential book, *250 Best Wines 2011*.

Three other Tim Adams wines are also in the book's Top 20: 2008 Semillon (6); 2006 Cabernet Malbec (11); and 2008 Riesling (17).

Here are Oz Clarke's comments on the wines:

Tim Adams 2007 Shiraz

I simply can't think of another wine that matches beauty and power in the same way, that offers up immensely rich fruit, yet doesn't smash it with too much oak or scar it with too much tannin. The texture of this wine is like velvet – an overused phrase – but this time it's true. The flavors' wash over your tongue, they caress your palate and linger long after you've swallowed. And those flavors? Sweet mint leaves, lush blackberry, finely focused blackcurrants rubbed with eucalyptus oil, all this in a cocoon of coconut and chocolate cream.

I've tasted and drunk this wine a number of times this year – not just because I like it, but because I keep having to prove to myself that it really is as good as it seems. Did I just have one supreme bottle: will the others all be more pedestrian? So I try again, and as the level of the wine in the glass sinks, the perfume and personality soar. If I'm in wine tasting mood, I keep on adjusting my score upwards; if I'm in drinking mood, the smile on my face just gets broader and broader.

Tim Adams 2008 Semillon

I don't know how he does it. Tim Adams 2007 Semillon seemed just about as good as it could get. Then along comes the 2008 and it's even more delicious. And I've just had a sneak preview of the 2009 and, dammit, it's going to be better still. So when this runs out, no tears please, switch seamlessly to the 2009.

The 2008 is a brilliant mixture of richness, fruit and spice. The fruit's based on apples – ripe cooking apples. Apple pie, apple cake, apple turnovers, with a little cooked orange and lemon peel to gee it up. The richness is custard, like the sweet, spicy cinnamon and nutmeg custard you get in a bread and butter pudding. Drink it? I could eat it.