



28 May 2012

Dear ...

I'm very pleased to send you samples of our Tim Adams 2009 The Aberfeldy Shiraz (\$55) and 2007 Cabernet Malbec (\$25).

This is the 20th vintage of The Aberfeldy to be released so it represents a significant milestone for our flagship wine.

It has been produced largely from the hundred-year-old vines of the Clare vineyard of the same name, supplemented by outstanding fruit from other mature Clare Valley shiraz vineyards we own.

The 2009 vintage was a difficult one, as we experienced more than a week of temperatures above the old farenheit century (38°C) and the harvest proceeded much more rapidly than normal.

But the Aberfeldy Vineyard, like most that we harvest from, is dryland. The vines are used to a bit of deprivation and they generally respond magnificently in hard conditions.

I believe that this is an outstanding example of Clare Valley shiraz ... a wine with great depth and length of flavour, showing outstanding red-berry and violet flavours, with well integrated oak providing complexity. It's a bold but elegant dry red that will reward at least 20 years in the cellar.

One of the great privileges of my winemaking career was to be "the last apprentice" of Clare Valley legend Mick Knappstein.

One of the many things he taught me was about the affinity between cabernet sauvignon and malbec in the Clare Valley, a point he proved well and truly through creating Leasingham Bin 56.

The Tim Adams 2007 Cabernet Malbec displays this varietal synergy, with the malbec contributing violets, mulberries and richness to the cabernet's ripe plums and blackcurrants. Two years oak maturation in our coolrooms has added to the complexity of a full-bodied dry red that has at least a decade's profitable cellaring ahead of it.

If you have any questions or require any further information, please give me a call on 08 8842 2429 or visit [www.timadamswines.com.au](http://www.timadamswines.com.au). High-resolution images can be downloaded from WineMedia's website ([www.winemedia.com.au](http://www.winemedia.com.au)).

Yours sincerely

Tim Adams