



# Tim Adams 2011 Riesling

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The use of only the very best 500 litres per tonne of grapes has resulted in this wine being very intensely flavoured and aromatic. The wine has very lifted Riesling character with floral and citrus aromatics of lime and lemon. The palate is seamless with moderate viscosity and brisk acid finish. Use as an aperitif or with any seafood. Riesling wines from Clare Valley are most enjoyable when young and zesty, or left to mature beyond five years of age. This wine has been sealed with screwcap to ensure its freshness and authenticity.

## VINEYARDS

Cherax Hill: leased by Tim Adams & Pam Goldsack

Ireland's: Tim Adams & Pam Goldsack

Bayes: Tim Adams & Pam Goldsack

Rogers: Tim Adams & Pam Goldsack

## WINEMAKING

Only the first 500 litres of free run juice was used to Make this premium Clare Valley Riesling. Following crushing, dejuicing and juice clarification, fermentation proceeded for two weeks at 12—14°C. The wine has been protein and cold stabilised to normal standards and fined with isinglass. Minimal sulphur dioxide has been used.

## ANALYSIS AT BOTTLING

Free SO<sub>2</sub>: 29ppm

pH: 2.93

Total acid: 8.42

Residual Sugar: 3.9g/L

Alcohol: 11.11%

## Tim Adams Wines

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