

# 2019 Tim Adams Riesling

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The use of only the free run juice at pressing has resulted in this wine being intensely flavoured and aromatic, retaining delicacy at the same time. The wine has lifted varietal Riesling character with floral and citrus aromatics of grapefruit, lime and lemon. The palate is seamless with a richness of flavour built from dry ripening conditions leading into vintage. The wine retains freshness due to our trademark brisk natural acid finish.

Rieslings from the Clare Valley are enjoyable for many years; zesty and spirited when youthful or left over time their maturation is slow, graceful, and worthy of appreciation. Our Riesling is a prime example of this wonderful phenomenon. Use as an aperitif and enjoy with any seafood and white meats over the next ten years.

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**Variety** Riesling

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**Vineyards**

Irelands	Tim Adams & Pam Goldsack
Baum	Anna & Nigel Baum
Radford	Ian Radford
Skilly Ridge	Tim Adams & Pam Goldsack

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## Winemaking

Remaining true to our commitment to make quality Riesling expressing pure regionality, only the free run juice was used to make this premium Clare Valley Riesling.

Following crushing, de-juicing 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 and our Riesling contains only natural acidity.

Alc: 11.5% Vol

**Tim Adams**  
CLARE VALLEY

Tim Adams Wines  
Warenda Road  
PO Box 219, Clare  
South Australia 5453

Telephone +61 8 8842 2429  
Facsimile +61 8 8842 3550  
info@timadamswines.com.au  
timadamswines.com.au

