



2020 Semillon

The Clare Valley is not viewed as an area that produces great Semillon, but we beg to differ and this wine proves our sentiment entirely. Away from the purity and pristine character that characterise our Rieslings, the Semillon is a wine with textural character and complexity, one of Clare Valley's hidden gems that will match the taste of any Chardonnay drinker.

Fermentation in new French oak hogsheads has added complexity to the herbaceous and stone fruit characters of the Semillon fruit. The palate is creamy and rich thanks to extended lees contact and has a long lingering crisp finish without residual sweetness.

It has diverse food compatibility -in particular with seafood and pasta and may be cellared for a decade with confidence.

Variety	Semillon	Alcohol	12.9% v/v
Vineyards	Rogers Fairfield Milburn	Tim Adams & Pam Goldsack Crawley Props. Graham & Kathy Milburn	

Winemaking

Following crushing and must chilling, the juice was left in contact with its skins for 12 hours in the press to maximise fruit flavour extraction present in the skins of the berries. All pressings juice was retained and has been utilised in this blend to enhance wine texture.

Fermentation was conducted in new French oak barrels and then matured for a further 6 months on lees with regular battonage (lees stirring). The winemaking team conducted routine tastings throughout the maturation period until the wine had the perfect balance of oak, fruit and texture.

The wine was then emptied from oak, fined to industry standards and filtered in preparation for bottling.

Tim Adams
CLARE VALLEY



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