



2025 Riesling

Due to the drier and warmer conditions experienced in the Clare Valley during most of the growing season leading to vintage 2025 and its effect on the vines, this year's Riesling is slightly more restrained than its predecessor, nevertheless the core of the wine is built for the ages with citrus-focused fruit intensity and electrifying acid line on the palate.

Only the free run juice of the best parcels of the vintage is used to make our Riesling, resulting in a delicate wine with pure and intense aromas and flavours. The 2025 Riesling is showing lifted and pristine aromas of lime and green apple underlaid by lemon blossom, grapefruit and white peach.

Clare Valley Rieslings are enjoyable for many years; zesty and spirited when youthful or left over time their maturation is slow, graceful, and worthy of appreciation. Our 2025 Riesling can be enjoyed now or carefully cellared for a bigger reward in the future. Use as an aperitif and/or enjoy with seafood or white meats over the next 15 years.

Variety	Riesling	Alcohol	11.0% v/v
Vineyards	Bayes	Tim Adams & Pam Goldsack	
	Irelands	Tim Adams & Pam Goldsack	

Winemaking

Remaining true to our commitment to make quality Riesling expressing pure regionality, only juice which ran free from the press without applying any pressure was used to make this wine. The fruit was sourced from carefully selected parcels within our vineyards.

Following crushing, de-juicing and juice clarification, a steady fermentation in stainless steel tanks proceeded for two weeks at 12-14°C to retain the delicate Riesling bouquet. The wine has been protein and cold stabilised to normal standards before bottling.

Tim Adams
CLARE VALLEY



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