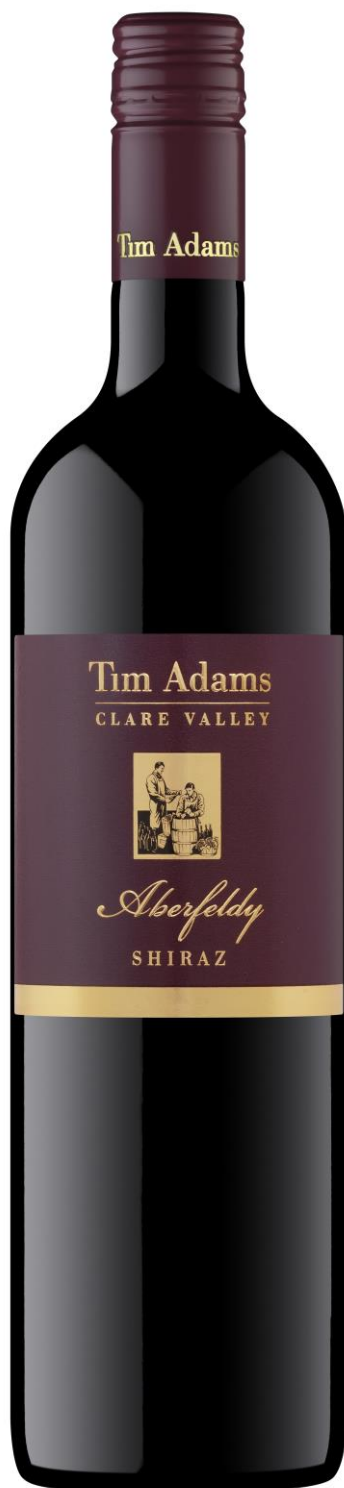


2019 Tim Adams Aberfeldy Shiraz



The Aberfeldy Shiraz is our flagship wine and our biggest tribute to our district as one of the greatest Shiraz regions in the country. Once referred to as “Clare Valley’s Grange”, the Aberfeldy label is a commitment to quality and a very special wine that has been in our portfolio since Tim established his own brand in 1987.

The 2019 vintage is the 28th release of the Aberfeldy and despite following the outstanding year of 2018 that set the quality standards high, it is another classy release of this label. It has a vibrant deep ruby red hue with aromas of ripe berries, black cherry, plum and chocolate complemented by clove, nutmeg and vanilla oak derived spicy characters. It is full bodied on the palate with dark berry conserve flavours and firm tannins generated from the warm, dry growing season leading in to vintage, with a precise balance between sweet fruit and spicy oak flavours and power and finesse.

The Aberfeldy is best enjoyed with red meat dishes with complementary sauces/gravies. It is elegant enough to enjoy now, yet also has the structure to be kept for up to 25 years in good conditions. We recommend decanting, allowing at least one hour prior to serving for maximum enjoyment.

Variety	Shiraz	
Vineyards	Sheoaks	Jared Fechner
	Irelands	Tim Adams & Pam Goldsack

Winemaking

The 2019 vintage was warm, dry and very compacted with little rainfall throughout the maturation period. The low winter rainfall and a warm temperate summer restricted yields and produced crops with small berries, concentrating the flavour and colour. The best Shiraz blocks of the vintage were hand-selected by our team and ripened steadily to perfect maturity. Components of the final blend were fermented to dryness on skins and left for 14 days before being pressed. A portion of pressings were returned to the wine for added structure and to improve ageing potential.

24 months maturation in a mixture of new and used American oak hogsheads were followed by another 30 months of resting in tank before blending, fining and bottling in February 2024.

Alc: 14.9% v/v

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CLARE VALLEY