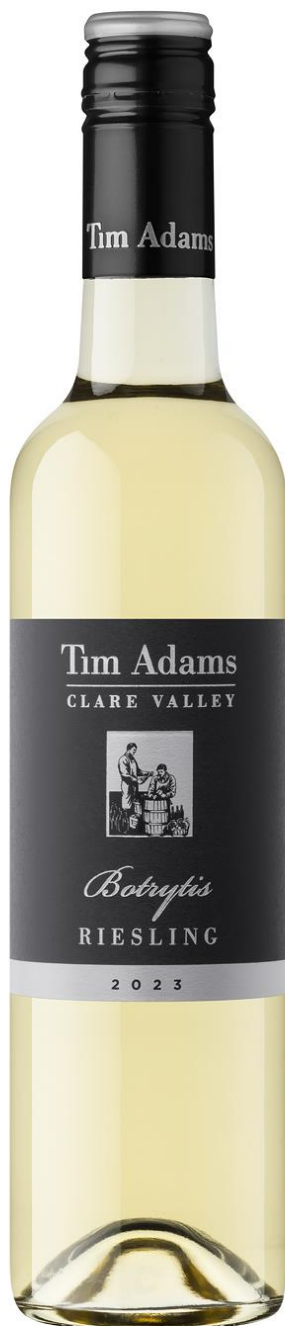


2023 Tim Adams Botrytis Riesling



A wet winter provided vineyards with plenty of potential for development of strong, healthy and dense canopies. Humid and cool conditions toward the end of vintage proved conducive to botrytis infection in this selected Riesling block in our Irelands vineyard, at one of the highest elevations in the central part of Clare Valley. The level of infection has produced a luscious and sweet wine with concentrated flavours of lemon, mandarin, dried apricots and marmalade balanced by a refreshing acidity on the palate.

The wine is a perfect pairing for fresh fruit, desserts and full flavoured cheeses such as blue cheese. Crisp natural acidity ensures the palate is not cloying or over-sweet. Sealed with a screw-cap closure, our Botrytis Riesling will continue to improve in bottle for a period of at least 10 years.

Variety	Riesling
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Vineyard	Irelands	Tim Adams and Pam Goldsack
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Winemaking

The viticulture team selected this block very early in the season, designated it to late harvest and left it untouched throughout the ripening period. A natural and clean development of the 'Noble Rot' infection took hold evenly throughout the block.

The grapes were hand harvested on the 21st of April 2023 (almost two months after the Riesling for the classic Clare Valley dry style), crushed and pressed over a long period to maximize the extraction of the concentrated juice. The resulting luscious juice was clarified and cold fermented for approximately two weeks, followed by filtration and bottling with no fining.

Alcohol: 9% Vol
Residual sugar: 129g/L

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CLARE VALLEY