



Cabernet Sauvignon has long been recognised as an excellent, consistent variety that performs well in the Clare Valley. The addition of Malbec adds to the richness of the mid-palate while contributing violet and perfume to the wine. The result is a full-bodied wine with generous chalky tannins.

The 2019 vintage was warm and dry with little rainfall, yields were low and berries small. These resulted in concentrated wines with firm tannins, partiularly the Cabernet batches.

Twenty-four months in French oak helped polishing the tannins while providing toasty oak complexity, depth and balance to our house style which is dominated by juicy black plum, fresh blackcurrant and blackberry aromas and flavours. A hint of herbal spice assists in making this wine the perfect accompaniment to many dishes.

Feel content cellaring our Cabernet Malbec for at least ten years in good conditions. We recommend decanting a few hours before enjoying.

Varieties	Cabernet Sauvignon Malbec	82% 18%
Vineyards	Sheoaks West Collins Milburns Hyson	Tim Adams & Pam Goldsack Mick Collins Graham and Kathryn Milburn Rex and Monica Hyson

Winemaking

Dry-grown Cabernet and Malbec parcels were co-fermented to dryness for seven days before being pressed, with some of the pressings being returned to the free run wine to enhance texture and mouthfeel.

Each component of the final blend spent 24 months ageing in a carefully selection of new and used French oak barrels prior to blending, fining and bottling.

Alc: 14.9% Vol

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