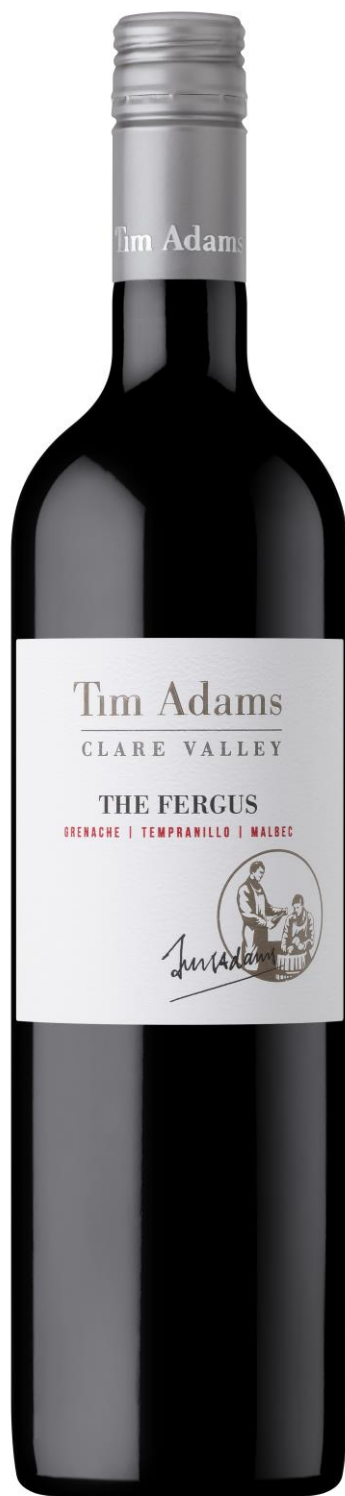


2022 Tim Adams 'The Fergus'



Our 28th release of 'The Fergus' is named after our neighbour who was good enough to sell us his Grenache grapes in the vintage of 1993, during a desperate shortage of Shiraz and Cabernet. We quickly realised that a wine born from logistics had real potential as a medium, juicy style with both immediate and long term food compatibility.

'The Fergus' is a unique blend that brings together the best of 3 distinctive red wine varieties, having the lifted red plum and cherry aromas of the Tempranillo together with its tannin structure, the mid palate richness and violet notes of the Malbec and the spiciness and ripe strawberry character of the Grenache. Ageing in older French oak hogsheads adds subtle, integrated perfume and toasted characters.

It is a luscious mouth filling wine with silky tannin that with careful cellaring may be kept for up to 15-20 years. It nicely complements duck, turkey, lamb and spicy dishes.

Varieties

Grenache
Tempranillo
Malbec

Vineyards

Rogers	Tim Adams & Pam Goldsack
Sheoaks West	Tim Adams & Pam Goldsack
Radford	Ian Radford
Ladera	Tim Adams & Pam Goldsack

Winemaking

All the fruit parcels used to produce this wine were left on the vines to fully ripen, and then destemmed, crushed and fermented separately on skins for 7 to 10 days. After a carefully managed fermentation that promoted colour extraction while limiting the harsh tannins uptake, the wines were pressed off skins and some of the softer and balanced pressings combined back with the free run.

The different wine components were then filtered, blended and transferred to a mixture of older French oak hogsheads. The wine remained in oak for 24 months before bottling under screwcap for freshness and authenticity.

Alcohol: 14.0% v/v

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CLARE VALLEY