

## 2021 Tim Adams Ladera Tempranillo

As the principal variety of the world-renowned wines of Rioja, Tempranillo has long been the backbone of the Spanish red-wine industry. We discovered two important things many years ago; that drinking these wines from Rioja could be a wonderful experience and that the variety itself is well suited to the Clare Valley's growing conditions and terroir.

On an exploratory trip to Spain to meet the winemakers and taste wines in Rioja, Tim met Isaac Muga, who decided to join us to work in Clare for vintage 2004. That same year, we planted 6.5 hectares of Tempranillo on a dry grown site just to the east of the winery. We named this unique site 'Ladera', Spanish for 'slope' or 'hillside' as it has a very valuable and beautiful steep easterly aspect.

This wine demonstrates the definitive Tempranillo characters of strawberry and cherry, in harmony with clove and cinnamon spice derived from 18 months ageing in new French oak hogsheads.

Made with a strong influence of the greatest Old-World Tempranillos examples, the palate is juicy and savoury and is lower in alcohol than most typical Australian red wines. The 2021 vintage was cooler than average for the Clare Valley, but the longer ripening season led to higher flavour concentration and intensity.

Variety	Tempranillo	
Vineyards	Ladera	Tim Adams & Pam Goldsack

## Winemaking

Dry-grown Clare Valley Tempranillo was fermented on skins for 13 days and then pressed, with all pressings being returned to the blend for structure and complexity. The wine spent 18 months in French oak barrels (40% new) prior to blending, fining and bottling. We recommend decanting before serving.

Alc: 14.0% v/v

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