

2024 Tim Adams Riesling



Only the free run juice of the best parcels of the vintage is used to make the Tim Adams Riesling, resulting in a delicate wine with intense aromas and flavours. The 2024 Riesling is showing more focus on the citric character of the variety than the previous vintage, with intense and pristine flavours of lemon and lime underlaid by lemon blossom, honeysuckle and white peach.

The dry ripening conditions in 2024 delivered healthy fruit with a remarkable natural acidity, providing this wine freshness and longevity. Clare Valley Rieslings are enjoyable for many years; zesty and spirited when youthful or left over time their maturation is slow, graceful, and worthy of appreciation. Our 2024 Riesling can be enjoyed now or carefully cellared for a bigger reward in the future. Use as an aperitif and/or enjoy with seafood or white meats over the next 15 years.

Variety	Riesling	
Vineyards	Bayes	Tim Adams & Pam Goldsack
	Irelands	Tim Adams & Pam Goldsack

Winemaking

Remaining true to our commitment to make quality Riesling expressing pure regionality, only juice which ran free from the press without applying any pressure was used to make this wine, from carefully selected parcels from our Bayes and Irelands vineyards.

Following crushing, de-juicing and juice clarification, a steady fermentation in stainless steel tanks proceeded for two weeks at 12—14°C to retain the delicate Riesling bouquet. The wine has been protein and cold stabilised to normal standards before bottling.

Alc: 11.5% v/v

Tim Adams Wines
156 Warendra Road
PO Box 219
Clare
South Australia 5453

Telephone +61 8 8842 2429
Facsimile +61 8 8842 3550
info@timadamswines.com.au
timadamswines.com.au
   @timadamswines

Tim Adams
CLARE VALLEY