



GRAPE-TO-GLASS

wines worth sharing

Tim Adams 'The Fergus' 2015

Grape Varietals: 41% Grenache, 39% Tempranillo & 20% Malbec

Growing Region: Clare Valley - Australia

Owner / Winemaker: Tim Adams



This is the twenty-second release of Tim Adams 'The Fergus' - which is named after his neighbour who was kind enough to sell Tim his Grenache grapes in the 1993 vintage, during a desperate shortage of Shiraz and Cabernet. Tim quickly realised that a new wine was born from necessity and real quality (*sounds familiar*), crafting a wine with a medium-full palate, approachable and enjoyable in its youth and immediately food friendly.

As with previous vintages, the Grenache grapes were left in the vineyard to fully mature. On arrival into the winery the parcels were crushed onto fermented and drained skins of Tempranillo and fermented with selected yeast for about one week. The tank ferments were then topped and closed for another week for extended maceration prior to pressing off skins.

After tasting by Tim and Brett Schultz (*senior winemaker*), a considered amount of Tempranillo and Malbec was added for layered complexity and a lifted fruit expression. The wine was then racked, filtered and then transferred to a mix of aged French and American oak hogsheads. The wine remained in oak for around 24 months before further blending, filtration and bottling.

As you pour this wine into your glass you will be greeted by a deep red colour and shining hue. The nose has lifted red berry aromas, with a touch of dried spice and hint of cacao. On the appealing palate you will be engaged by flavours of dark berries and wild spices from all three grape varietals. The wine is medium in weight, but with a rounded richness from the ripe berry and violet characters all wrapped up in a thin vale of fruit tannins and infused oak. This wine has a layered and luscious mouth fill, a character wine that lingers long on the finish.

Treat yourself - this wine is definitely worth sharing.

This 2015 Tim Adams 'The Fergus' Red Blend has 14.5% Alc./vol. No decanting required and serve in an appropriate wine glass at 16-17°C.

Cellaring Potential:

Drinking perfectly well this season; plus, will age well for another 5-6 years.

Food Pairing Suggestions:

Perfect wine pairing with bbq kebabs, roast lamb, beef sausages, seasoned pasta dishes, varied pizza's, earthy vegetarian cuisine and aged, hard cheeses - *enjoy*.

A quality Clare Valley red blend that will bring a smile to your taste-buds.

