



GRAPE-TO-GLASS

wines worth sharing

Tim Adams 'The Aberfeldy' Shiraz 2016

Grape Varietal:	100% Shiraz
Growing Region:	Clare Valley - Australia
Owner / Winemaker:	Tim Adams



The Aberfeldy vineyard was first established in 1904 - situated about 5kms south-east of the Clare township on a site nestled at the bottom of the eastern most hills of the Clare Valley. Many of the original dry grown Shiraz vines planted are still bearing fruit and it is these gnarled centurion vines that give this 'Aberfeldy' Shiraz its complexity, depth and richness of flavour.

The Aberfeldy has long been synonymous with quality, recognised as a flagship wine for the Tim Adams brand. Year after year, this wine continues to deliver the best that Clare Valley Shiraz has to offer.

The 2016 growing season in the Clare will long be acclaimed as one of the best on record. For this wine sections of the two best Shiraz blocks of the vintage were carefully selected and allowed to ripen to perfect maturity. Components of the final cuvee were fermented to dryness on skins and left for 14 days before being pressed off. The wine then spent 24 months ageing in a mixture of new American and French oak hogsheads (300 litre barrels) before being blended, fined and bottled. The wine was further aged in bottle prior to release.

As you pour you will be greeted by a vibrant rich magenta colour and shining hue. On the inviting aromas this 'Aberfeldy' Shiraz has lifted aromas of dark cherries, ripe plums, dark berries and mocha-chocolate accompanied by clove, nutmeg, dried spice and vanilla notes from the oak. The palate is full and engaging with those dark berry flavours, balanced perfectly by oak and firm but elegant tannins giving a layered breath to the wines complex structure. The wine also has an appealing persistence to the length celebrating those rich characters, and expressing power, elegance and great finesse on the finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Tim Adams 'The Aberfeldy' Shiraz has 14.9% Alc./vol. Decant for approx. 45-60 minutes and serve in an appropriate wine glass at 16° - 17°C

Cellaring Potential:

With decanting drinking well now, plus will age well for another 10 - 12 years.

Food Pairing Suggestions:

Perfect wine pairing with prime red meats, slow roasted lamb-shank, beef sausages, well-seasoned pizza and pasta dishes, earthy vegetarian cuisine and aged, hard cheeses - *enjoy.*

Aberfeldy an iconic Australian Shiraz - a Clare Valley benchmark expression.

