



GRAPE-TO-GLASS

wines worth sharing

Tim Adams Pinot Gris 2022

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



Tim Adams over a number of years has firmly established himself as one of Australia's most popular and consistent producers of aromatic varieties - and this Pinot Gris is a great place to start if this winery is new to you.

The Clare Valley's climate is well suited to aromatic grape varieties like Pinot Gris - with its warm growing days and ideal cool evenings retaining and expressing its true nature. The fruit for this wine was harvested in the cool of the early morning, and then on arrival into the winery the fruit was crushed and pressed, with all pressings returned back to the juice. The juice then went through a cool fermentation for around two weeks and was stopped before completion to leave a small percentage of residual fruit sweetness. The wine was then stabilised and immediately bottled under screw cap to retain the natural freshness.

Rather than removing the naturally occurring colour from the Pinot Gris skins, as an honest expression of varietal character, Tim choose to retain it in the finished wine. The resulting wine in the glass has a subtle rose gold hue, which matches the equally bright and vibrant fruit characters in the wine.

On the nose this 2022 Pinot Gris reveals pear, lychee, fresh ginger and subtle citrus notes. These characters carry through onto the generous palate, being slightly luscious in nature. This wine is showcasing ripe Nashi pear, lychee and white peach flavours on the mid palate. All of these colourful tropical flavours are complemented and nicely balanced by a kiss of lemon zest and cleansing fruit acidity, giving the wine a refreshing upbeat finish. *Treat yourself - this wine is definitely worth sharing.*

This 2022 Tim Adams 'Clare Valley' Pinot Gris has 12.5% Alc./vol. Made in an off-dry style. Chill gently and serve in an appropriate wine glass at 8° - 9°C.

Cellaring Potential:

Drinking perfectly this season; plus will age nicely for another 18 - 24 month.

Food Pairing Suggestions:

Perfect wine as an aperitif, plus will pair nicely with seasoned shellfish, fish tacos, peppered & light tempura calamari, Thai fishcakes, prawn spring rolls, and varied well-dressed summer salads - *enjoy.*



A deliciously vibrant, well balanced and ever so charming style of Pinot Gris.