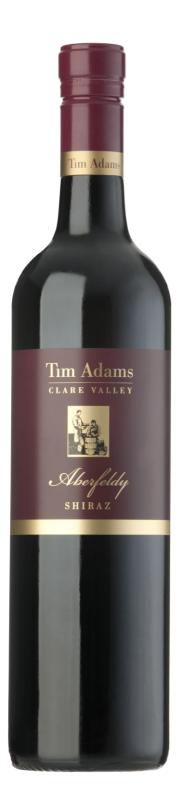
2015 Tim Adams Aberfeldy



The Aberfeldy has long been synonymous with quality, representing our flagship wine. Year after year, this wine continues to deliver the best that Clare Valley Shiraz has to offer.

The Aberfeldy has a vibrant magenta hue with aromas of cherry, plum, dark berries and chocolate accompanied by the oak derived characters of clove, nutmeg and vanilla. The palate is full bodied with dark berry conserve flavours, balanced oak and firm tannin generated from a warm, dry, low yielding vintage. The wine has persistent length of sweet fruit and oak, with power, elegance and great finesse. The Aberfeldy is best enjoyed with a range of red meat-based dishes with complementary sauces/gravies.

The wine has been sealed with a WAK closure, an internally threaded screw cap with a traditional look. This wine is worthy of keeping for up to 20 years in good conditions. We recommend decanting, allowing at least one hour prior to serving for maximum enjoyment.

The Aberfeldy has become an iconic Australian Shiraz, consistently collecting Gold medals at the International Wine Challenge in London. The wine has earnt and maintains Langtons Classification and has been referred to as "Clare Valley's Grange".

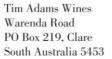
Variety Shiraz

Winemaking

Flavour profiles, colour and tannin in the 2015 reds are particularly strong following an ideal 'text-book' vintage in Clare. Sections of the best Shiraz blocks of the vintage were hand-selected by our team and allowed to ripen to perfect maturity. Components of the final blend were fermented to dryness on skins and subsequently left on skins for 14 days before being pressed, with all pressings returned to the wine for added structure and to improve ageing potential.

The wine spent 24 months in a mixture of carefully chosen new American and French oak hogsheads and a further 12 months in stainless steel before blending, fining and bottling. Further bottle age is allowed prior to release.





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