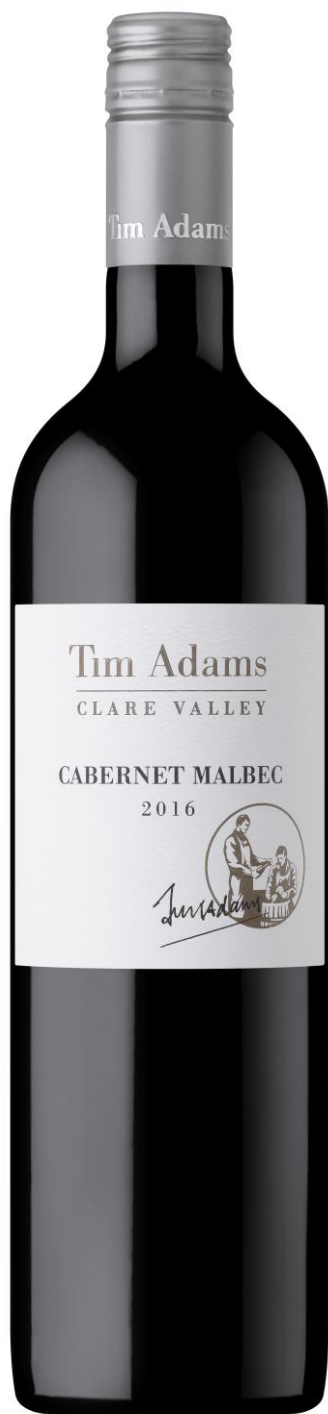


# 2016 Tim Adams Cabernet Malbec

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Cabernet Sauvignon has long been recognised as an excellent, consistent variety that performs well in the Clare Valley. The addition of Malbec adds to the complexity of the mid-palate contributing violet, mulberry, added texture and richness. The result is a full-bodied wine with generous chalky tannins.

2016 has been lauded as one of the great vintages, with red wines benefiting from the excellent ripening conditions, providing extraordinary fruit flavours.

Twenty-four months in French oak provides complexity, depth and balance to our house style which is dominated by juicy ripe plum and fresh blackcurrant and blackberry aromas and flavours.

Feel content cellaring this Cabernet Malbec for at least ten years in good conditions. We recommend decanting a few hours before enjoying.

The wine has not been cold stabilised, so a harmless crust may form with time.

<b>Varieties</b>	Cabernet Sauvignon	70%
	Malbec	30%

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<b>Vineyards</b>	Collins	Mick Collins
	Sheoak West	Tim Adams & Pam Goldsack
	Milburn	Graham & Kathy Milburn

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## Winemaking

Cabernet components were separately fermented on skins, Malbec components co-fermented to dryness for seven days before being pressed. All pressings have been returned to the wine to enhance texture and mouth-feel.

Each of the parcels of wine spent 24 months ageing in a selected proportion of new, second-use and older French oak in our barrel store prior to blending, fining and bottling in July 2019.

Alc: 14.5% Vol

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