

2017 Tim Adams Semillon



The Clare Valley is not well renowned for producing great Semillon, but we beg to differ and this wine proves our sentiment entirely. This aromatic wine has great balance, stunning textural character and generous flavour.

A wet winter and cool spring in 2017 provided the region with plenty of sub surface moisture which in turn has resulted in excellent quality fruit.

Fermentation in carefully chosen new French oak hogsheads has added complexity to the grassy and plush stone fruit characters of the pristine Semillon fruit.

The palate is creamy and rich thanks to extended lees contact and has a long lingering crisp finish without residual sweetness.

It has diverse food compatibility—in particular with seafood and pasta and may be cellared for a decade with confidence.

Variety Semillon

Vineyard Rogers Tim Adams & Pam Goldsack

Winemaking

Following crushing and must chilling, the juice was left in contact with its skins for 12 hours in the press to maximise fruit flavour extraction. All pressings juice was retained and has been utilised in this blend to enhance wine texture. Fermentation was conducted in new French oak barrels (80%) and stainless steel tanks (20%).

The oak portion then remained in barrel for nine months on light lees before back blending with the balance, fining and filtration.

Alc: 12.0% Vol.

Tim Adams
CLARE VALLEY

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