2018 Tim Adams Skilly Ridge Riesling

The Skilly Ridge vineyard, planted by the Ingham family in 1994 produces an array of exciting varietal characteristics from each of the different planted varieties. Much thought was given to where each variety would be planted, and this saw the Riesling block thrive on a mixture of clay, loam and shale with an ideal easterly aspect.

For over 25 years, this vineyard has been meticulously cared for, attention being paid to shoot positioning, sun exposure and ideal canopy size. The fruit shows intense lemon, grapefruit and blossom aromas and flavours with a focussed line of minerality and acidity, yet retains delicacy and purity for an enjoyable finish. This fruit easily deserves a home in a special release wine, holding a place close to our hearts.

Produced using only free-run juice, fruit flavours are kept pure and the resultant wine mirrors the berries tasted in the vineyard at harvest. This wine is enjoyable with or without food, and can be kept to develop gracefully for up to 15 years.

Variety	Riesling	
Vineyard	Skilly Ridge	Tim Adams & Pam Goldsack

Winemaking

Only free-run juice was used to make this premium Clare Valley Riesling, ensuring astringent characters were avoided.

Harvested in the crisp early morning, the fruit was immediately crushed, chilled, de-juiced and then traditionally clarified. The individual parcel of Riesling was fermented for two weeks at 12–14^oC using aromatic, but neutral cultured yeast.

Cold settling, gentle fining and a single filtration ensures true expression of the delicate Riesling characters with minimal intervention.

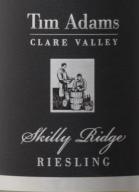
Minimal sulphur has been used in the production of this wine.

Alc: 11.0% Vol



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