

Tim Adams

CLARE VALLEY



TIM ADAMS Pinot Gris 2013



Category: WINE

Style: WHITE WINE

Variety: PINOT GRIS

Region: CLARE VALLEY

Vintage: 2013

Volume: 750ml

Vinification: The juice then went through a cool fermentation for over two weeks and was stopped before completion to leave a small percentage of residual 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.

Appearance: Slight rose gold hue.

Bouquet: On the nose this 2013 Pinot Gris reveals pear, lychee and subtle citrus notes.

Palate: These characters carry through on to the palate - being slightly lifted in nature. Showing opulent Nashi pear, lychee and white peach flavours on the mid palate - complemented and nicely balanced by soft lemon zest notes and cleansing acidity, giving the wine a refreshing finish.

Technical Analysis:

Alcohol: 12.50% Packaging: 6 x 750ml