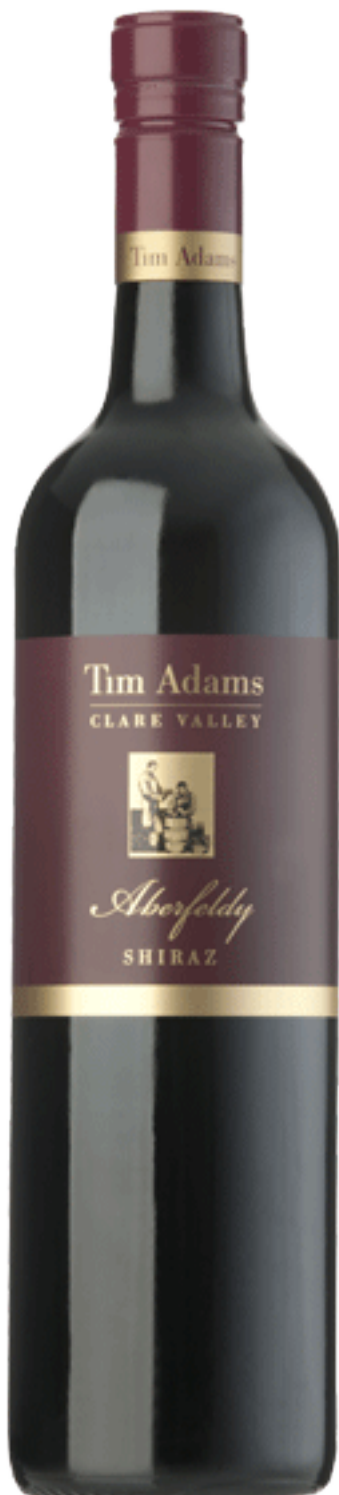




# TIM ADAMS

## Aberfeldy Shiraz 2016



**Category:** WINE

**Style:** RED WINE

**Variety:** SHIRAZ

**Region:** CLARE VALLEY

**Vintage:** 2016

**Volume:** 750ml

**Vinification:** All components of this blend were fermented to dryness on skins and subsequently left on skins for 14 days before being pressed. All pressings were returned to the wine for added structure and to improve ageing potential. The wine spent 24 months in a mixture of carefully selected new American and French oak hogsheads in our cool room before blending and bottling.

**Palate:** The palate is full bodied with dark berry conserve flavours and balanced oak, firm tannin and acidity. 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.

### Technical Analysis:

**Alcohol:** 14.50%

**Packaging:** 6 x 750ml

**Hancocks Product:** 23423