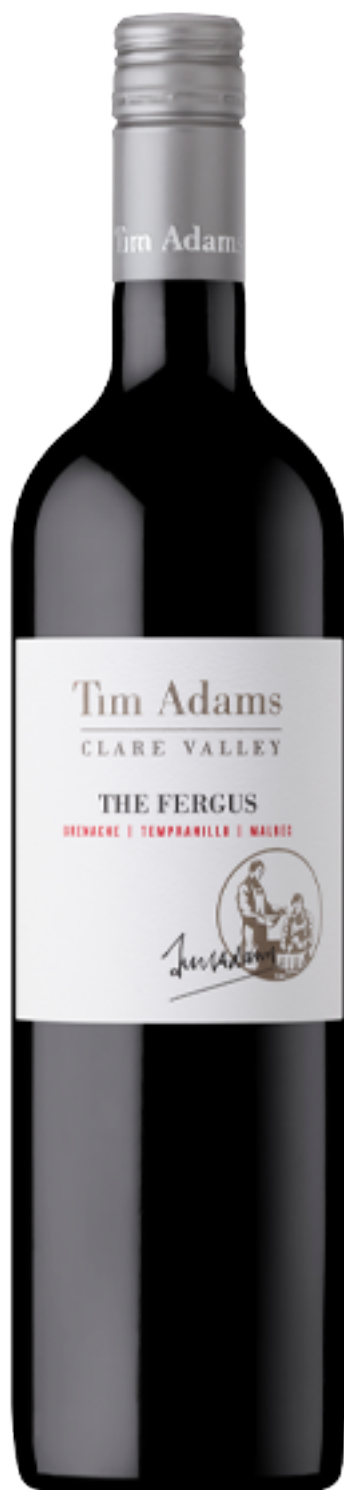




# TIM ADAMS

## The Fergus Grenache Tempranillo Malbec 2019



Category:	WINE
Style:	RED WINE
Variety:	GRENACHE
Region:	CLARE VALLEY
Vintage:	2019
Volume:	750ml
Vineyard:	The quality of the red varieties, is excellent, with perfect ripening and picking conditions, along with some of the largest crops we have seen for many years. In summary, the vintage was later than we have seen over the past few years, but quality and yields appear to be some of the best in a decade.
Vinification:	Robust old-vine Grenache grapes left in the vineyard to fully mature, then crushed onto fermented and drained skins of Tempranillo, and fermented for one week. Selected tanks were topped and closed for another week for extended maceration. A carefully considered amount of Tempranillo and Malbec was added for complexity. Then racked, and filtered and transferred to a mixture of older french hogsheads. Remaining in oak for 24 months before blending, filtration and bottling.
Bouquet:	This wine has lifted red berry aromas and flavours of Tempranillo, spiciness from Grenache and mid palate richness with berry and violet characters coming from Malbec. It is a luscious mouth filling wine.
Cellaring:	15-20 Years.
Food Match:	GAME/MEAT

### Technical Analysis:

Alcohol:	14.40%	Packaging:	6 x 750ml
Hancocks Product:	23430		