

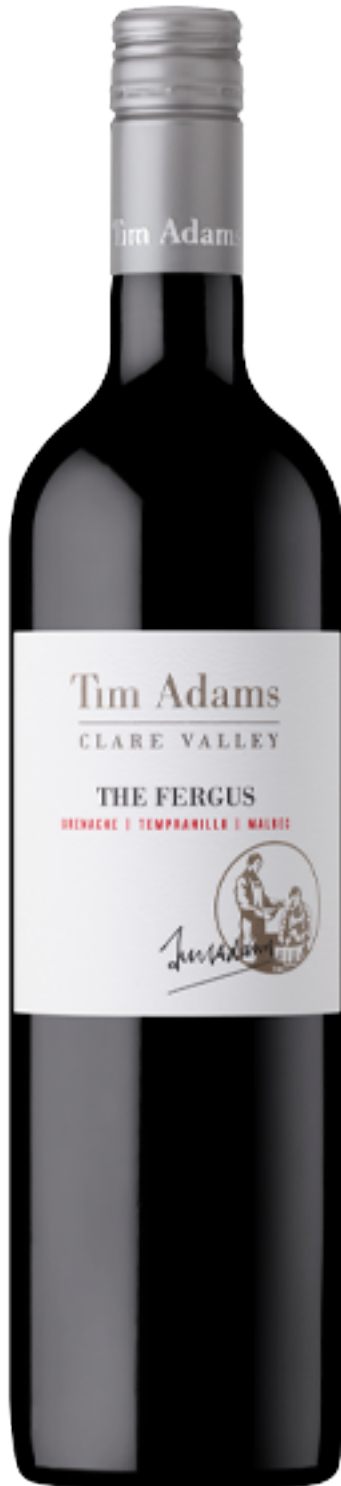
Tim Adams

CLARE VALLEY



TIM ADAMS

The Fergus Grenache Tempranillo Malbec 2015



Category: WINE

Style: RED WINE

Variety: GRENACHE

Region: CLARE VALLEY

Vintage: 2015

Volume: 750ml

Vineyard: Our 22nd release of The Fergus is named after our neighbour, who was good enough to sell us his Grenache grapes in the vintage of 1993, during a desperate shortage of Shiraz and Cabernet.

Vinification: Grenache grapes were crushed on to fermented and drained skins of Tempranillo. Fermentation lasted one week. The tanks were then topped and closed for another week for extended maceration prior to pressing off skins. A measured amount of Tempranillo and Malbec were added for complexity and fruit expression. The wines were then racked, filtered and transferred to a mixture of older American and French oak hogsheads. The wine remained 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: 10 Years

Food Match: GAME/MEAT

Technical Analysis:

Alcohol: 14.50%

Packaging: 6 x 750ml