

CLARE VALLEY  
**REILLY'S**

**2008 Barking Mad Riesling**



Vineyards:	St Clare (Watervale)
Cropping:	1.75T/acre (hand-picked)
Baumé:	11.6
Extraction:	50% free-run juice only
Acidity:	7.05 g/L
pH:	2.95
Residual Sugar:	2.0 g/L
Alcohol:	12.1%
Best Drinking:	Now – 2015
Closure:	Stelvin Cap

**Winemaker's Notes**

A delightfully aromatic wine exhibiting intensely floral characteristics of honeysuckle and rose with hints of citrus. Soft acidity enhances the freshness of this crisp, fruit driven wine. Serve chilled with garden salads, seafood or Asian influenced dishes.

**BRONZE** Medal – 2008 Adelaide Wine Show

**BRONZE** Medal – 2008 Clare Wine Show

**88 Points, 'Steven Tanzer's International Wine Cellar', Issue #140, Sept/Oct 2008**

"Light green-gold. Pungent pear and apple aromas are underscored by dusty mineral and white flowers. Juicy and pliant, with open-knit orchard fruit and melon flavors and a subtle citrus note on the back. Softer than most Clare rieslings, with good finishing sweetness."

**90 Points 'THE ADVERTISER', August 2008**

"Showing a softer floral side to its aromas, though thoroughly lime and lemon in its fruit profile with a delicate acidity in the mouth, this has a lovely presence on the middle palate and gives quite a deal of wine for this bargain price. Open the oysters."

☆☆☆☆ **THE AGE, EPICURE- July 2008**

"You have to be barking mad to plant a vineyard, or so the wisdom goes. This aptly named Clare Valley Riesling has a lightly scented, floral aroma that leads to suggestions of apple juice, lime and rusty steel. It needs food to show its best but finishes with persistence. **Ageing?** One to four years

**Food Ideas:** Tempura, Vietnamese spring rolls with green leaves and herbs."

**The Wine Spectator, USA ~ 89 points**

"Dry and steely with bracing lime, lime flowers and green pear character, finishing with focus and length. Needs seafood. Drink now through 2015."