

2009 Barking Mad Shiraz





Vineyards: St Clare (Leasingham)

Cropping: 2.0T/acre
Yeast: AWRI 796
Fermentation: Open 10 days
Maturation: 60% French Oak
40% American Oak
18 months

Total Acidity: 6.06 g/L
pH: 3.59
Residual Sugar: 4.1 g/L
Alcohol: 14.5%

Best Drinking: Now – 2020 Closure: Stelvin Cap

WINEMAKERS NOTES

Sourced from premium vineyards, this wine shows rich flavours of ripe blackberry, spice and liquorice. Smooth tannins give a pleasant mouth feel followed by a toasty oak finish.

AWARDS AND ACCOLADES

BRONZE ~ 2012 Clare Wine Show

