

BARKING

2012 SHIRAZ

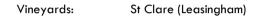
Reillys

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CLARE VALLEY

2012 Barking Mad Shiraz





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: 2.1 g/L

Alcohol: 14.5%

Best Drinking: Now – 2022 Closure: Stelvin Cap



Full bodied with luscious ripe blackberry. Finished with liquorice and subtle spice. Smooth tannins with lingering toasty oak.



90 Points ~ Ralph Kyte-Powell, The Age, 21st Jan 2014 "Hearty Clare Valley shiraz at a great price. Syrupy berry aromas have overlays of sweet spice and charry oak. It has good depth and extract in the mouth with rich flavour, lush texture and a fine tannin backbone."

91 Points \sim Tony Keys, The Key Review of Wine 59, Feb 2014 "It's \$15 and if it were \$18 it would still be worth it. Now that says a very great deal, forget the fancy words."

93 Points ~ Nicks Wine Merchants, www.nicks.com.au

"The only thing barking mad about this wine is the price! Superb opaque black purple colour.... The nose displays top notes of black raspberry and liquorice followed by some vanillin oak and spice. Representing fantastic value the palate has excellent body weight and a level of richness not normally seen at this price point. It boasts an opulent profile of ripe blackberries and liquorice followed by some dark chocolate with a background of toasty vanillin oak and spice. Plush fleshy texture with soft velvet smooth tannins. Medium to long spicy blackberry, liquorice and toasty oak aftertaste."

