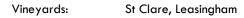


Reillys

CLARE VALLEY

2012 Reillys Sparkling Shiraz





Cropping: 2.0T/acre

Fermentation: Open 10 days

Maturation: French Oak ~ 18 months

Acidity: 5.65 g/l pH: 3.65

Residual Sugar: 7.1 g/l Alcohol: 13.5%

Best Drinking: Now – 2016

WINEMAKERS NOTES

Sourced from our estate grown vineyards, this full bodied sparkling shiraz has been matured in French oak for 18 months prior to re-fermentation.

Tank fermentation has given this wine a delightfully fine bead with smooth, velvety mouth feel.

It has intense ruby colour with flavours of ripe mulberry, cherry, rich vanilla and spice with a long, lingering finish. Enjoy chilled.





HOT 100 SA WINES 2014 \sim The Adelaide Review Hot 100 SA Wine Competition

TOP SPARKLING IN SHOW ~ 2014 Clare Valley Wine Show



SPARKLING SHIRAZ

CLARE VALLEY

Winestate Magazine, Clare Valley & Surrounding Regions, July/August 2015 Issue.

"Smells of berry fruits with a dash of coffee and the palate offers big intense flavours."

