

CLARE VALLEY
REILLY'S

2007 Barking Mad Shiraz



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| Vineyards: | St Clare (Watervale) |
| Cropping: | 1.5 t/hectare |
| Baumé: | 16.5 |
| Yeast: | AWRI 796 |
| Fermentation: | Open 10 days |
| Maturation: | French and American Oak Hogsheads ~ 14 months |
| Total Acidity: | 6.15 g/L |
| PH: | 3.6 |
| Residual Sugar: | 4.6 g/L |
| Alcohol: | 15% |
| Best Drinking: | Now – 2012 |
| Closure: | Stelvin Cap |

Winemaker's Notes:

Low yielding, dry grown Shiraz, basket pressed and open fermented resulting in a rich, full-bodied Shiraz. Displaying spicy oak with supple round sweet fruit on the palate enhanced by soft tannins completing this mouth filling wine.

88 points, Michael Franz, Wine Review Online, Jan 2009

"A very tasty wine with an amusing label (just in case you care about such things). Although the wine is a bit on the juicy/chunky side of the spectrum, it offers very pleasant flavors of red raspberry and dark cherry with a little peppery bite in the finish. There's just enough tannin and acidity to keep this seeming focused and defined, so this is certainly a candidate for near-term drinking."