REILLY'S

2008 Barking Mad Shiraz



St Clare (Watervale)

Cropping:

1.4 t/hectare

Baumé:

15.5

Yeast:

AWRI 796

Fermentation:

Open 10 days

Maturation:

60% French and 40% American Oak Hogsheads

12 months

Total Acidity:

5.55 g/L

PH:

3.76

Residual Sugar:

2.5 g/L

Alcohol:

15.5%

Best Drinking:

Now - 2012

Closure:

Stelvin Cap

Winemaker's Notes:

Dry grown Shiraz from an elevated site in Watervale producing a full-bodied wine with supple sweet fruit with excellent depth and persistent flavour. Ripe red berries with spice and cigar box with a hint of spicy oak — enjoy as a young wine.

BRONZE MEDAL ~ 2010 Clare Valley Wine Show

93 points, 5 STAR value, Nicks Wine Merchants Online www.nicks.com.au

"Opaque black dark crimson red colour with very deep dark red hue. The nose displays excellent intensity with lifted notes of very ripe blackberry, dark raspberry, liquorice and confectionary. Full bodied with an opulent ripe joosy flavour profile of blackberry, liquorice and spice followed by some toasty oak characters on the back palate. Soft velvet like tannin structure with aftertaste of ripe blackberry, liquorice, spice and toast. Drink over the next 2-3 years (2010-2013)."

BRONZE MEDAL ~ 2009 Adelaide Wine Show

90 Points ~ Australian Wine Showcase Magazine

