



Reillys

CLARE VALLEY

2012 Reillys Sparkling Shiraz

Vineyards:	St Clare, Leasingham
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.

AWARDS AND ACCOLADES



HOT 100 SA WINES 2014 ~ The Adelaide Review Hot 100 SA Wine Competition

TOP SPARKLING IN SHOW ~ 2014 Clare Valley Wine Show



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."



www.reillyswines.com.au