



# Reillys

CLARE VALLEY

## 2012 Barking Mad Shiraz



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Vineyards:	St Clare (Leasingham)
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

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### WINEMAKERS NOTES

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

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