# CLARE VALLEY REILLYS

# 2001 Dry Land Shiraz



Vineyards:	Reilly's Block, Leasingham 57% Smyth's Block, Leasingham 27% Stolen Block, Leasingham 16% Average Vine Age – 38 years
Cropping:	0.5T/acre (hand-picked mid-March 2001)
Baumé:	14.5
Yeast:	AWRI 796
Fermentation:	Open 8 days
Maturation:	American Oak Hogsheads - 2 yrs Bottle - 12 months
Total Acidity:	6.77g/L
pH:	3.58
Residual Sugar:	2.2g/L
Alcohol:	14.0%
Best Drinking:	Now - 2011

## Winemaker's Notes

The result is a powerful Shiraz – deep purple in colour with ripe stewed plum characters and fresh well integrated oak.

### ☆☆☆☆WINESTATE Dec 03 New Release Tasting

'A big, stylish and well-made wine with a ripe, slightly tarry nose that shows spicy fruit, cedar oak and barrel-ferment complexity. Rich, tannic palate with a silky mouthfeel'.

#### 92 Points – Wine Spectator Weekly 5th Feb 2004

'Impressive stuff, ripe, complex and aristocratic, dripping with spicy oak-accented blackberry, plum, pepper and liquorice flavours, weaving a gamy note through the finish for added interest.'

BRONZE MEDAL – 2003 Melbourne Class 33 BRONZE MEDAL – 2003 Adelaide Class 63 BRONZE MEDAL – 2003 Clare Valley Class 6 BRONZE MEDAL – 2004 Sydney Class 23