REILLY'S

2002 Dry Land Shiraz



Vineyards: Reilly's Block, Leasingham 57%

Smyth's Block, Leasingham 27% Stolen Block, Leasingham 16% Average Vine Age – 39 years

Cropping: 0.5T/acre

(hand-picked mid-March 2002)

Baumé: 15.8

Yeast: AWRI 796

Fermentation: Open 8 days

Maturation: American Oak Hogsheads - 2 yrs

Bottle - 12 months

Total Acidity: 7.09g/L

pH: 3.65

Residual Sugar: 1.9g/L

Alcohol: 15.5%

Best Drinking: Now - 2011

Winemaker's Notes

Deep purple in colour with ripe stewed plum characters and fresh well integrated oak, the result is a powerful Shiraz.

GOLD MEDAL - 2005 Clare

SILVER MEDAL - 2005 Melbourne

BRONZE MEDAL – 2006 Melbourne