## REILLY'S

## 2004 Old Bushvine Grenache



Vineyards: Reilly's (Leasingham) - 100%

Vine age - 85 yrs (Dry grown)

Cropping: 1.5T/acre

(hand-picked mid March 2004)

Baumé: 15.7

Yeast: AWRI 796

Fermentation: Open 10 days

Maturation: American Oak – 16 months

Bottle - 2 months

Total Acidity: 6.58g/L

pH: 3.52

Residual Sugar: 3.5g/L

Alcohol: 15.1%

Best Drinking: Now – 2012

Closure: Stelvin Cap

## Winemaker's Notes

A rich wine with sweet fruits, mixing cherry, summer berries and stone fruit flavours. The wine displays delicate spice, full mouth-feel and great persistence of flavour.

## 90/100 Robert Parker Jnr (USA) Wine Advocate #161 October 2005

"One of the most serious wines in Reilly's portfolio is the 2004 Grenache Old Bushvine. Its dark plum color is accompanied by a sweet, sexy bouquet of black cherry jam intermixed with licorice, roasted peanuts, and earth. Full-bodied, round and smooth, it should be enjoyed over the next 4-5 years."