

CLARE VALLEY
REILLY'S
DRY LAND WINES

2006 Old Bushvine Grenache



Vineyards:	Reilly's (Leasingham) - 100% Vine age - 87 yrs (Dry grown)
Cropping:	1.5T/acre (hand-picked mid March 2006)
Baumé:	15.7
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	50/50 French/US Oak Hogsheads (2nd use) 6 months
Total Acidity:	6.88g/L
pH:	3.46
Residual Sugar:	7.7 g/L
Alcohol:	16.2%
Best Drinking:	Now – 2012
Closure:	Stelvin Cap

Winemaker's Notes

Deep dark red in colour the wine is full of black currant, vanilla beans and spices. Ripe sweet fruit, soft on the palate but with richness and depth.

90 Points, 'Steven Tanzer's International Wine Cellar', Issue #140, Sept/Oct 2008

"Bright ruby. Pungent, complex aromas of black raspberry, cherry, smoky Indian spices and minerals. Supple and alluringly sweet, with deep, focused red and dark berry flavors, fully absorbed tannins and gentle mineral cut. This is ready to drink right now with a peppery grilled hunk of red meat."

Silver Medal, Top of Class ~ Clare Valley Wine Show 2009 (Class 19)

Nicks Wine Merchants Online ~ www.nicks.com.au
Rating 94 ~ Value ☆☆☆☆☆

"Deep crimson mauve colour with mauve brick red hue. Aromas of dark plum, confectionary and liquorice allsorts, displaying good intensity. This is a big ripe joosy Grenache overloaded with flavour—dark plum, black cherry, confectionary, spice and liquorice allsorts flavours are in abundance. Excellent weight and length with a velvet tannin structure. Very long spice, blackberry, plum and confectionary aftertaste. Drink now or cellar a further 2-3 years (2009-2012)."