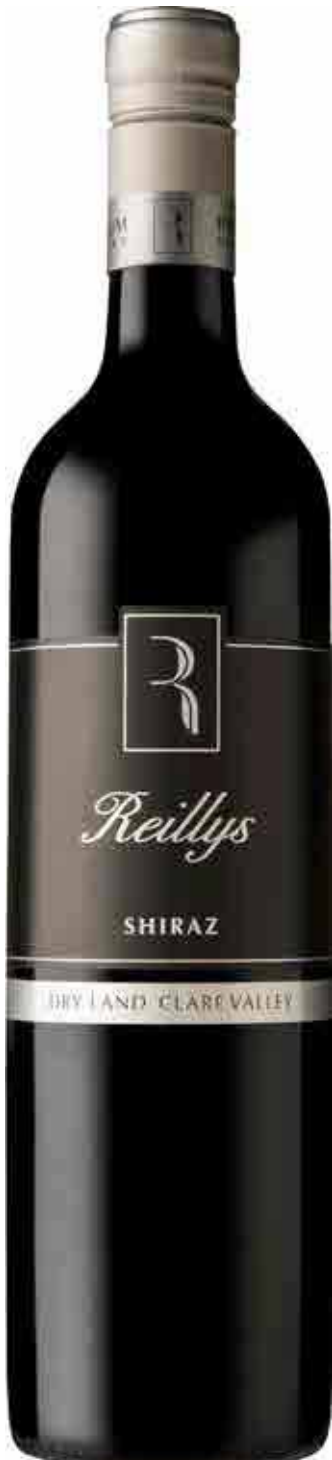




Reillys

CLARE VALLEY

2014 Dry Land Shiraz



Vineyards:	Thomas and Reillys 1919 Home Block, Leasingham
Cropping:	0.5T/acre (hand picked)
Fermentation:	Open 8 days
Maturation:	French & American Oak Hogsheads 2 years
Total Acidity:	6.21g/L
pH:	3.56
Residual Sugar:	3.1g/L
Alcohol:	15.5%
Best Drinking:	Cellar until 2025

WINEMAKERS NOTES

Hand picked from our estate Clare Valley vineyards, traditional wine making techniques of open fermentation and 2 years maturation in French and American oak have created this delicate, fruit driven Shiraz with lifted aromas of stewed plums. The palate shows ripe berries, chocolate, mocha and a hint of pepper and spice. With well integrated oak and a long lingering finish, this wine is full bodied, smooth and sophisticated.

AWARDS & ACCOLADES

4.5 STARS ~ Winestate Magazine, China Australia Wine Yearbook 2018
BRONZE MEDAL ~ 2016 Great Australian Shiraz Challenge
BRONZE MEDAL ~ 2016 Clare Valley Wine Show

PAST VINTAGE ACCOLADES

2013 - BRONZE MEDAL ~ 2016 Great Australian Shiraz Challenge
2012 - 91 POINTS ~ Josh Raynolds (USA)
2010 - 91 POINTS ~ James Halliday
EQUAL TOP in Category ~ Winestate Magazine,
World's Greatest Shiraz Challenge, Sept/Oct 2014
2007 - 90 POINTS ~ The Wine Enthusiast Magazine (USA)
2006 - 92 POINTS ~ Robert Parker Jnr (USA)
91 POINTS ~ Stephen Tanzer (USA)
2004 - 91 POINTS ~ Robert Parker Jnr



5 Star Winery & Ten Dark Horses
James Halliday, 2016 Australian Wine Companion