



Reillys

CLARE VALLEY

2008 Reilly's Shiraz



Vineyards:	Reilly's (Watervale)
Cropping:	2.2T/acre
Baumé:	14.4
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	American/French Oak 18mths
Acidity:	5.68g/l
pH:	3.68
Residual Sugar:	4.3g/l
Alcohol:	15.6%
Best Drinking:	Now –2017

Winemaker's Notes:

The Reilly's 2008 Shiraz was open fermented and matured in American and French oak for 18 months. This wine displays a vibrant deep colour, exhibiting herbal characteristics, enhanced by cherry berry fruits and soft tannins. Good length and structure completes this fine wine.

☆☆☆1/2 STARS, TOP 40 Wines less than \$20,
Winestate Magazine, Issue 112, July/August 2010
"Intense and dense blackberry/cassis aromas and flavours. Some very well-handled oak."