

CLARE VALLEY
REILLY'S
DRY LAND WINES

2006 Dry Land Fortified Shiraz



Vineyards: Reilly's Block, Leasingham 57%

Cropping 0.5T/acre
(hand picked early April)

Baumé: 20°

Yeast: AWRI 796

Fermentation: Open 8 days

Maturation: American Oak Hogsheads
15 months

Total Acidity: 6.5 g/L

pH: 3.7

Residual Sugar: 25 g/L

Alcohol: 20.6%

Spirit – Aged Brandy

Best Drinking: Now – 2015

Closure: Premium Cork

Winemaker's Notes

Super ripe premium shiraz was hand picked at 20° Baumé, cooled for four days and then open fermented.

Fortified with aged brandy spirit to halt fermentation. The result is a luscious smooth full flavoured mouthfeel with rich dark fruit and cassis. Enjoy now or cellar until you retire!

BRONZE Medal – 2008 Clare Wine Show

The Adelaide Review Hot 100 South Australian Wines 2009/10

"Reilly's offered us a luscious Shiraz based on super ripe fruit given a 15 month stint in American oak after fortification. 'Bucketloads of blackberry, spicy aniseed and fennel' for Louise; 'simple and luscious' for Pete; 'tangy length and breadth' for Andrew."