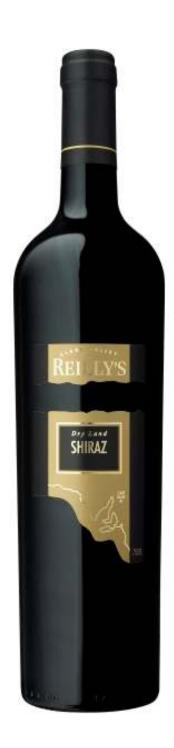
REILLY'S

2003 Dry Land Shiraz



Vineyards: Reilly's Block, Leasingham 57%

Smyth's Block, Leasingham 27% Stolen Block, Leasingham 16% Average Vine Age – 40 years

Cropping 0.5T/acre

(hand picked mid-March)

Baumé:

15.9

Yeast:

AWRI 796

Fermentation:

Open 8 days

Maturation:

American Oak Hogsheads 2 yrs

Bottle - 2 months

Total Acidity:

рН:

3.72

6.9g/L

Residual Sugar: 3.2g/L

Alcohol:

15.4%

Best Drinking:

Now - 2015

Closure:

Premium Cork

Winemaker's Notes:

The result is a powerful Shiraz – deep purple in colour with ripe stewed plum characters and fresh well integrated oak.

91/100 Robert Parker Jnr (USA) Wine Advocate #167

"The more expensive, but fairly priced 2003 Shiraz Dry Land ratchets up the level of intensity. A dense ruby/purple hue is followed by scents of roasted coffee, blackberries, cassis, plums, and pepper. Dense, fleshy, full-bodied, and moderately tannic, it can be drunk now or cellared for a decade."