# REILLEY DRY LAND WINES

## 2005 Old Bushvine Grenache



Vineyards:	Reilly's (Leasingham) - 100% Vine age - 86 yrs (Dry grown)
Cropping:	1.5T/acre (hand-picked mid March 2005)
Baumé:	15.7
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	50/50 French/US Oak Hogsheads (2 <sup>nd</sup> use) 6 months
Total Acidity:	5.81g/L
pH:	3.67
Residual Sugar:	4.3 g/L
Alcohol:	15.1%
Best Drinking:	Now – 2012

#### Winemaker's Notes

Ripe, sweet, fruit liqueur, cherry flavours, hint of pepper, warm mouthfeel and great persistence. Slight anise and mellow oak.

### 90/100 Robert Parker Jnr (USA) Wine Advocate #167 October 2007

"Offers a fragrant perfume of cedar, kirsch, raspberry jam, and blackberry. Spicy on the palate and full-bodied, this tasty wine has no hard edges. Drink this super value over the next 5-7 years."

#### 90/100 Stephen Tanzer (USA)

"Dark red. Ripe raspberry and cherry aromas offer impressive clarity and punch. Peppery red and dark fruit flavours are gently supported by silky tannins and complicated by white pepper and floral pastille. Gains sweetness and depth on the strikingly long, juicy finish."