



# Reillys

CLARE VALLEY

## 2006 Fortified Shiraz

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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 – 2018
Closure:	Premium Cork

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### WINEMAKERS NOTES

Super ripe premium shiraz was hand picked at 20° Baume, cooled for four days and then open fermented. Fortified with aged brandy spirit to halt fermentation. The result is a luscious smooth full flavoured mouth-feel with rich dark fruit and cassis.

Enjoy now or cellar until you retire!

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### AWARDS AND ACCOLADES

BRONZE ~ 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."



[www.reillyswines.com.au](http://www.reillyswines.com.au)