

2007 Dry Land Shiraz



Vineyards: Reilly's Block, Leasingham 57%

Smyth's Block, Leasingham 27% Stolen Block, Leasingham 16% Average Vine Age – 43years

Cropping: 0.5 T/acre (handpicked)

Yeast: AWRI 796

Fermentation: Open 8 days

Maturation: American Oak Hogsheads

24 months

Total Acidity: 6.28g/L

pH: 3.64

Residual Sugar: 3.3 g/L

Alcohol: 15.5%

Best Drinking: Now – 2020

Closure: Screw cap

Winemaker's Notes

Sourced from premium dry grown fruit, this is a full bodied Shiraz. After spending 2 years in American Oak, this wine has super fine tannins with stewed plum flavours, complimented by pepper and a hint of spice.

BRONZE MEDAL ~ 2010 Clare Valley Wine Show

90 points, The Wine Enthusiast Magazine, USA

"More impressive is the 2007 Dry Land Shiraz, which is full bodied and velvety textured without being overbearing trademark attributes of Clare Valley Shiraz. It delivers superripe cherries but wraps them in a cocoon of spicy, savoury complexity and soft tannins."