



# Reillys

CLARE VALLEY

## 2008 Dry Land Fortified Shiraz



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Vineyards:	St Clare Leasingham
Cropping	1.5 T/per acre
Baumé:	18°
Yeast:	AWRI 796
Fermentation:	Cold soaked and open fermented prior to fortification on skins. Pressed day 10
Maturation:	American Oak Hogsheads 24 months
Total Acidity:	4.75 g/L
pH:	3.98
Residual Sugar:	95 g/L
Alcohol:	20.5%
Spirit:	Aged Brandy
Best Drinking:	Now – 2025

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### WINEMAKERS NOTES

Super ripe low yielding Shiraz has been fortified in an aged Brandy spirit and matured in American Oak hogsheads for 2 years. This rich, luscious wine has flavours of blackberry and Christmas pudding and a lingering, velvety mouth feel. Those with the patience to allow further maturation in the bottle will be richly rewarded.

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### AWARDS AND ACCOLADES

**94 POINTS, James Halliday, [www.winecompanion.com.au](http://www.winecompanion.com.au)**

*"Dense blackish colour; a well-made and well-balanced vintage port style; the fruit is spicy and deep with black cherry flavours together with spice and licorice; the spirit used to fortify the wine is clean, and the overall balance very good."*

**Ross Noble, The Courier newspaper, 17th Sept 2014**

*"...Flavours of Christmas pudding and blackberry compote abound. It is a splendid drink now but further maturation in the bottle will bring greater reward."*

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