



Reillys

CLARE VALLEY

2008 Dry Land Fortified Shiraz



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 – 2020

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.

AWARDS AND ACCOLADES

94 POINTS, James Halliday, 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