



*Reillys*

CLARE VALLEY

## 2008 Old Bushvine Grenache Shiraz



Vineyards:	Reilly's (Leasingham) - 100% Vine age - 89 yrs (Dry grown)
Cropping:	1.5T/acre
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	50/50 French/American Oak Hogsheads 24 months
Total Acidity:	6.05g/L
pH:	3.55
Residual Sugar:	9.2g/L
Alcohol:	15%
Best Drinking:	Now – 2020
Closure:	Stelvin Cap

### Winemaker's Notes

Hand picking and prolonged fermentation of our Grenache (60%) blended with Dry Land Shiraz (40%) has resulted in sweet lifted aromas of blackberry, pepper and liquorice with flavours of dark fruit and chocolate. The wine has a silky mouth feel with firm tannins and great persistence on the palate.

BRONZE MEDAL ~ 2011 Royal Melbourne Wine Show



### 3.5 STARS, *Winestate Magazine, Clare Valley and Surroundings*, July/August 2012

"Earthy oaky style. Slight medicinal character to the nose and sweet herbal flavours."

### *The Story of Reillys Old Bushvine Grenache Vineyard*

These vines were planted in 1919 by a soldier who returned from WW1 and was allocated this land by the government as part of the Soldier Settlement Scheme. This Scheme was introduced to repatriate and compensate returned servicemen by allocating parcels of agricultural land throughout Australia.

Being bushvines, they grow low to the ground and are not trellised like many other grape varieties. The fruit is hand picked, not only to ensure only the premium fruit is used to make our wine, but also because the modern fruit picking machines cannot effectively collect the fruit from these old bushvines.