



2009 Dry Land Shiraz



Vineyards:	Reilly's Block, Leasingham 57% Smyth's Block, Leasingham 27% Stolen Block, Leasingham 16% Average Vine Age – 45 years
Cropping:	0.5T/acre (hand picked mid-March)
Yeast:	AWRI 796
Fermentation:	Open 8 days
Maturation:	American Oak Hogsheads - 2 yrs
Total Acidity:	6.44 g/l
pH:	3.52
Residual Sugar:	4.1g/l
Alcohol:	15%
Best Drinking:	Now - 2020
Closure:	Screw cap

WINEMAKERS NOTES

Hand picking, open fermentation, basket pressing and 2 years maturation in American Oak has created this classic Clare Valley shiraz with lifted aromas of stewed plums and a hint of pepper and spice on the palate. This wine has well integrated oak and a long lingering finish.

Enjoy now or cellar until 2020.

AWARDS AND ACCOLADES

BRONZE MEDAL \sim 2013 Clare Valley Wine Show

96 POINTS ~ Nicks Wine Merchants, www.nicks.com.au "Possessing a wealth of richness this Clare Valley Shiraz engulfs the palate with it's opulently textured fruit. Totally opaque black dark red colour with deep dark red hue. The nose reveals a lifted aromatic profile of liquorice, blackberry, vanillin confectionary and black pepper. Bursting with richness and possessing plenty of volume, opulently textured flavours of blackberry and liquorice explode on the palate followed by some vanillin confectionary and pepper. Velvet smooth tannins. Superb length with very long liquorice, blackberry, vanillin confectionary and pepper aftertaste."



www.reillyswines.com.au