



# Reillys

CLARE VALLEY

## 2010 Dry Land Shiraz



Vineyards:	Reillys & Thomas Blocks, Leasingham
Cropping:	0.5T/acre (hand picked mid-March)
Yeast:	AWRI 796
Fermentation:	Open 8 days
Maturation:	American Oak Hogsheads - 2 yrs
Total Acidity:	5.96 g/l
pH:	3.66
Residual Sugar:	3.1g/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.

### AWARDS AND ACCOLADES:

**91 POINTS ~ James Halliday, [www.winecompanion.com.au](http://www.winecompanion.com.au), tasted 14/3/14**

*"Hand-picked, open-fermented, basket-pressed, 2 years in American oak. Deeply coloured; an unashamedly full-bodied shiraz, full of black fruits and stewed plums, with a vanilla and milk chocolate/mocha subtext. The sheer volume of flavour demands recognition..."*

**Ross Noble, 'The Courier' newspaper, 28<sup>th</sup> May 2014**

*"This is Clare Valley Shiraz at its best – aromas of stewed satsuma plums, with a spicy edge that leaves a pleasant mouth feel into a long finish. Drink now or within a decade."*

**EQUAL TOP in Category ~ Winestate Magazine, World's Greatest Shiraz Challenge, September/October 2014 Issue**

**BRONZE MEDAL ~ 2014 Cairns Show Wine Awards**

**BRONZE MEDAL ~ 2013 Cairns Show Wine Awards**

**BRONZE MEDAL ~ 2014 Royal Adelaide Wine Show**

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