



Reillys

CLARE VALLEY

2012 Dry Land Shiraz



Vineyards:	Thomas and Reillys 1919 Home Block, Leasingham
Cropping:	0.5T/acre (hand picked)
Yeast:	AWRI 796
Fermentation:	Open 8 days
Maturation:	French & American Oak Hogsheads, 2 years
Total Acidity:	6.27g/L
pH:	3.51
Residual Sugar:	3.7g/L
Alcohol:	15.5%
Best Drinking:	Cellar until 2025

WINEMAKERS NOTES

Hand picked from our estate Clare Valley vineyards during the exceptional 2012 vintage, traditional wine making techniques of open fermentation and 2 years maturation in French and American oak have created this delicate, fruit driven Shiraz with lifted aromas of stewed plums. The palate shows ripe berries, chocolate, mocha and a hint of pepper and spice. With well integrated oak and a long lingering finish, this wine is full bodied, smooth and sophisticated.

AWARDS AND ACCOLADES:



SILVER MEDAL ~ 2015 Cairns Show Wine Awards

BRONZE MEDALS ~ 2015 Clare Valley Wine Show, 2015 Australian Small Winemakers Show, 2015 Royal Adelaide Wine Show, 2015 Royal Melbourne Wine Awards, 2015 Cowra Wine Show, 2014 Clare Valley Wine Show, 2014 Australian Small Winemakers Show, 2014 Rutherglen Wine Show

91 POINTS ~ **Josh Reynolds (USA), www.vinous.com, March 2016**
"Dark purple. Deeply pitched blackberry and boysenberry scents are complemented by suggestions of star anise, olive paste and candied licorice. Broad, sweet and seamless, with a smoky mineral note brightening the plush dark berry compote and floral pastille flavors. Finishes sweet, seamless and very long, with harmonious tannins building slowly and folding into the wine's intense dark fruit."

3.5 STARS ~ **Winestate Magazine, Worlds Greatest Shiraz Challenge, Sept/Oct 2015**

"Spicy licorice aromas with cherry notes and a soft and juicy fruit/oak palate. Drinking well now - don't wait!"