



# Reillys

CLARE VALLEY

## 2013 Dry Land Fortified Shiraz



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Vineyards:	St Clare Leasingham
Cropping	1.5 T/per acre
Fermentation:	Cold soaked and open fermented prior to fortification on skins.
Maturation:	American Oak Hogsheads 12 months
Total Acidity:	5.74 g/L
pH:	3.62
Residual Sugar:	101 g/L
Alcohol:	19%
Spirit:	Aged Brandy
Best Drinking:	Now – 2025

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### WINEMAKERS NOTES

Super ripe low yielding shiraz has been fortified in a aged brandy spirit and matured in American oak hogsheads for 1 year.

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 with be richly rewarded.

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### AWARDS AND ACCOLADES

GOLD MEDAL  
2022 Clare Valley Wine Show



GOLD MEDAL & 'TROPHY for Best Fortified Wine of Show'  
2015 Clare Valley Wine Show

GOLD MEDAL & Top Fortified Shiraz in Show  
2014 Clare Valley Wine Show

95 POINTS ~ James Halliday, [www.winecompanion.com.au](http://www.winecompanion.com.au)  
"Cold soaked, openfermented until fortification on skins, then spent 12 months in American hogsheads. Very powerful and complex, and the fermentation cut by fortification at exactly the right moment, with a luscious array of spiced black fruits running through the long, evenly balanced palate. Gold medal Clare Valley Wine Show '14."

[www.reillyswines.com.au](http://www.reillyswines.com.au)