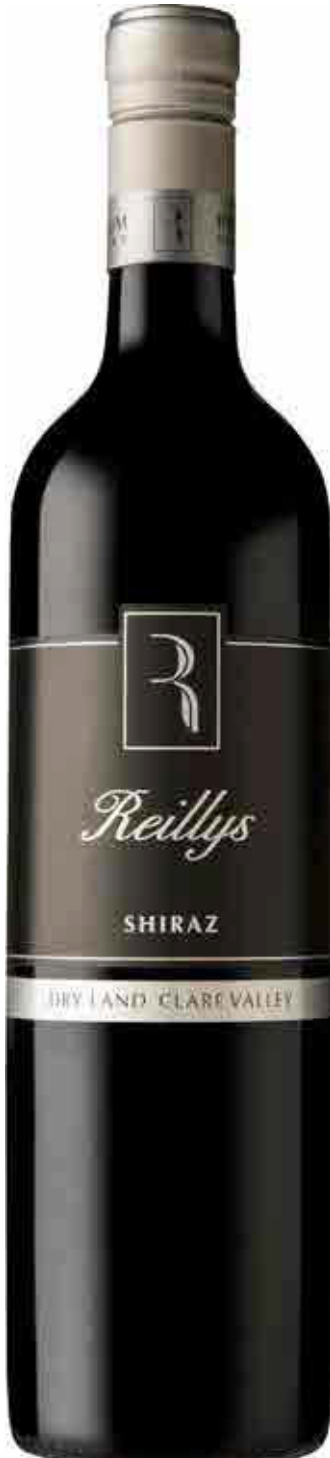




Reillys

CLARE VALLEY

2015 Dry Land Shiraz



Vineyards:	Thomas and Reillys 1919 Home Block, Leasingham
Cropping:	0.5T/acre (hand picked)
Fermentation:	Open 8 days
Maturation:	French & American Oak Hogsheads 2 years
Total Acidity:	5.95g/L
pH:	3.66
Residual Sugar:	3.2g/L
Alcohol:	15.5%
Best Drinking:	Cellar until 2025

WINEMAKERS NOTES

Hand picked from our estate Clare Valley vineyards, 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 & ACCOLADES

5 STARS ~ Winestate Magazine, May/June 2018

"Rich, generous and full flavoured style developing dark cherry complexity to the blue fruit/forest floor-like varietal fruit characters. Excellent oak and strong tannins."

PAST VINTAGE AWARDS & ACCOLADES

2014

4.5 STARS ~ Winestate Magazine, China Australia Wine Yearbook 2018

BRONZE MEDAL ~ 2016 Great Australian Shiraz Challenge

BRONZE MEDAL ~ 2016 Clare Valley Wine Show

2013 - BRONZE MEDAL ~ 2016 Great Australian Shiraz Challenge

2012 - 91 POINTS ~ Josh Reynolds (USA)

2010 - 91 POINTS ~ James Halliday

EQUAL TOP in Category ~ Winestate Magazine, World's Greatest Shiraz Challenge, Sept/Oct 2014

2007 - 90 POINTS ~ The Wine Enthusiast Magazine (USA)

2006 - 92 POINTS ~ Robert Parker Jnr (USA)

91 POINTS ~ Stephen Tanzer (USA)

2004 - 91 POINTS ~ Robert Parker Jnr



5 Star Winery & Ten Dark Horses

James Halliday, 2016 Australian Wine Companion