



# Reillys

CLARE VALLEY

## 2015 Reillys Sparkling Shiraz



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Vineyards:	St Clare, Leasingham
Cropping:	2.0T/acre
Fermentation:	Open 10 days
Maturation:	French Oak ~ 18 months
Acidity:	5.87 g/l
pH:	3.68
Residual Sugar:	4.0 g/l
Alcohol:	13.5%
Best Drinking:	Now – 2018

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### WINEMAKERS NOTES

Sourced from our estate grown vineyards, this full bodied sparkling shiraz has been matured in French oak for 18 months prior to re-fermentation. Tank fermentation has given this wine a delightfully fine bead with smooth, velvety mouth feel. It has intense ruby colour with flavours of ripe mulberry, cherry, rich vanilla and spice with a long, lingering finish. Enjoy chilled.

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### PREVIOUS VINTAGE AWARDS AND ACCOLADES

#### 2012 Reilly's Sparkling Shiraz

##### Ross Noble, The Courier newspaper, 6th April 2016

*"If you are thinking of a sparkling shiraz for Mother's Day or adding a sparkle to the Clare Valley Gourmet Weekend next month, here's the answer - the Reillys Clare Valley Sparkling Shiraz 2012. From the St Clare Leasingham Vineyard of Reillys Wines at Mintaro, it is a full bodied and fruity sparkler abounding with rich flavours of mulberry and red cherry - with spice - amid the bubbles."*



HOT 100 SA WINES 2014 ~ The Adelaide Review  
Hot 100 SA Wine Competition

#### TOP SPARKLING IN SHOW ~ 2014 Clare Valley Wine Show

★★★ Winestate Magazine, Clare Valley & Surrounding Regions, July/August 2015 Issue.

*"Smells of berry fruits with a dash of coffee and the palate offers*

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