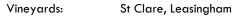


Reillys

CLARE VALLEY

2018 Reillys Sparkling Shiraz



Cropping: 2.0T/acre

Fermentation: Open 10 days

Maturation: French Oak ~ 18 months

 Acidity:
 6.3 g/l

 pH:
 3.49

 Residual Sugar:
 4.0 g/l

 Alcohol:
 13.5%

Best Drinking: Now – 2028

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.

AWARDS AND ACCOLADES—Vintage 2015

3 STARS, Winestate Magazine, Sept/Oct 2018

"A ripeness of prunes and raisined fruits with secondary complexity..."



<u> 2012</u>

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

TOP SPARKLING IN SHOW \sim 2014 Clare Valley Wine Show

3 STARS, Winestate Magazine, July/August 2015

"Smells of berry fruits with a dash of coffee and the palate offers big intense flavours."

