



# Reillys

CLARE VALLEY

## 2016 Reillys Shiraz



---

Vineyards:	Reillys 1919 Home Block & St Clare Vineyard, Leasingham
Cropping:	2.2T / acre
Fermentation:	Open 8 days
Maturation :	French Oak 18 months
Acidity:	5.91g/L
pH:	3.61
Residual Sugar:	3.9g/L
Alcohol:	15.5%
Best Drinking:	Enjoy now or cellar until 2026

---

### WINEMAKERS NOTES

Full bodied with rich supple fruit, this wine has been open fermented and matured in French oak for 18 months. Mouth filling flavours of red and black berries with hints of mocha and pepper. A long lingering finish completes this quality wine.

---

### AWARDS & ACCOLADES



#### V16

**GOLD MEDAL @ 2018 New Zealand International Wine Show**  
**5 STARS & #4 TOP 10 BEST BUY @ Cuisine Magazine NZ, May 2019**  
*"Generous and warm with a bouquet of sweet baking spices. The dark berry fruits flesh out the mid-palate and are counterpointed with vanilla and peppercorn. Beautifully structured with great balance."*



#### V15

**GOLD MEDAL @ 2018 New Zealand International Wine Show**



#### V14

**GOLD MEDAL @ 2017 New Zealand International Wine Show**  
**SILVER MEDAL @ 2016 Melbourne International Wine Comp.**  
**SILVER MEDAL @ 2016 New Zealand International Wine Show**  
**SILVER MEDAL @ 2016 Aust. Small Winemakers Show**  
**SILVER MEDAL @ 2016 Clare Valley Wine Show**

Joelle Thomson (NZ wine blogger) [www.joellethomson.com](http://www.joellethomson.com)  
*"Big purple colour with big soft smooth tannins, bone dry, shiraz as it should be; cloves, cedar, dark plums and big but beautiful."*

#### V13

91 POINTS, James Halliday  
90 POINTS, Josh Reynolds (USA)

#### V12

93 POINTS, James Halliday



5 Star Winery & Ten Dark Horses

James Halliday, 2016 Australian Wine Companion

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