



Reillys
CLARE VALLEY

2011 Dry Land Tempranillo



Vineyards:	St Clare, Leasingham
Cropping:	1.5 T/acre
Fermentation:	Cold Ferment
Maturation:	8 Months, French Oak Hogshead
Total Acidity:	5.24 g/l
pH:	3.67
Residual Sugar:	1.8 g/l
Alcohol:	14.5%
Best Drinking:	Drink now or cellar till 2018
Closure:	Screw Cap

WINEMAKERS NOTES

Cold fermentation and basket pressing of our premium low yielding Tempranillo has resulted in this delicate wine. The nose shows vanilla, toffee and dark ripe plums and it has earthy flavours combined with spiced confectionary and stewed cherries. Soft tannins and a lingering finish complete this fruit driven wine.

Enjoy now or cellar until 2019.

AWARDS AND ACCOLADES

BRONZE ~ 2013 Clare Wine Show

BRONZE ~ 2013 Cairns Wine Show

BRONZE ~ 2013 Royal Melbourne Wine Awards