



Reillys

CLARE VALLEY

2007 Old Bushvine Grenache



Vineyards: Reilly's (Leasingham) - 100%
Vine age - 88 yrs (Dry grown)

Cropping: 1.5T/acre

Yeast: AWRI 796

Fermentation: Open 10 days

Maturation: 50/50 French/American Oak
Hogsheads 24 months

Total Acidity: 5.74g/L

pH: 3.79

Residual Sugar: 4.4g/L

Alcohol: 15.5%

Best Drinking: Now – 2015

Closure: Stelvin Cap

Winemaker's Notes

Sourced from our oldest vineyards, the fruit for this wine was hand picked before being open fermented and maturing in American and French Oak. The result is an intense wine with sweet fruit flavours, gentle spice and fine tannins giving a pleasant mouth feel on the finish.

SILVER MEDAL ~ 2010 Clare Valley Wine Show

91 points ~ Australian Wine Showcase Magazine

The Story of Reillys Old Bushvine Grenache Vineyard

These vines were planted in 1919 by a soldier who returned from WW1 and was allocated this land by the government as part of the Soldier Settlement Scheme. This Scheme was introduced to repatriate and compensate returned servicemen by allocating parcels of agricultural land throughout Australia.

Being bushvines, they grow low to the ground and are not trellised like many other grape varieties. The fruit is hand picked, not only to ensure only the premium fruit is used to make our wine, but also because the modern fruit picking machines cannot effectively collect the fruit from these old bushvines.