



Reillys
CLARE VALLEY

2012 Dry Land Tempranillo



Vineyards:	St Clare, Leasingham
Cropping:	1.5 T/acre
Fermentation:	Cold Ferment
Maturation:	18 Months, French Oak Hogshead
Total Acidity:	5.94 g/l
pH:	3.68
Residual Sugar:	3.0 g/l
Alcohol:	14.5%
Best Drinking:	Drink now or cellar till 2025

WINEMAKERS NOTES

Our third vintage release continues in the style of its award winning predecessors having prolonged open fermentation and 18 months maturation in French oak.

The nose shows vanilla toffee, tobacco and mocha and its earthy flavours combine with spiced confectionary and stewed cherries. Soft tannins and a lingering finish complete this delicate, fruit driven wine. Enjoy now or cellar until 2025.

AWARDS & ACCOLADES



Winestate Magazine, Italian & Spanish Varietals, March/April 2017

Dan Traucki, freelance wine journalist, published 2nd Feb 2016 on www.facebook.com/dan.traucki.

"Plenty of berries and hints of earthiness on the bouquet, lovely mid weight mouthful with yummy plums and red berries. Crisp acidic finish which makes it a great food wine now, or a keeper to tuck away for a few years. Either way, a classy wine."

Jason Miller, Que-Syrah, published 1st April 2016, www.que-syrah.com/reillys-tempranillo/

"...The Reillys Tempranillo has that soft and supple easy drinking attitude which could easily get you into trouble. On the nose there are gentle aromas of black tea, roast meats and a floral sweetness. On the palate there is more restraint: ripe dark berries, dark cherries, with subtle vanilla spice. The oak is unobtrusive, despite being in French oak for 18 months. Tannins are soft and dusty..."

Max Crus, The Daily Examiner, 4th March 2016

"From Watervale to dry land, they've got the full gamut in Clare, and the full temp' too, the best this year, perhaps even the last too. 9/10."



BRONZE MEDAL ~ 2015 Cairns Show Wine Awards

www.reillyswines.com.au