



Reillys
CLARE VALLEY

2013 Dry Land Tempranillo



Vineyards:	St Clare, Leasingham
Cropping:	1.5 T/acre
Fermentation:	Cold Ferment 8 days
Maturation:	18 Months, French Oak Hogsheads
Total Acidity:	5.56 g/l
pH:	3.61
Residual Sugar:	1.7 g/l
Alcohol:	14.5%
Best Drinking:	Drink now or cellar till 2020

WINEMAKERS NOTES

Our fourth vintage release continues in the style of its award winning predecessors with 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 2020.

AWARDS & ACCOLOADES

92 POINTS, James Halliday, www.winecompanion.com.au

"Hand-picked and sorted, open-fermented, cold soak, cultured yeast, 8 days on skins, matured in French oak (33% new) for 18 months. Isn't daunted by the massively full-bodied Dry Land Shirazs in the Reilly's orbit, and avoids over-extraction. It is fully ripe, and the full suite of cherry flavours fill the luscious palate and aftertaste."



BRONZE MEDAL ~ 2015 RASQ Wine Show & Mediterranean Challenge

www.reillyswines.com.au