



Reillys

CLARE VALLEY

2014 Reillys Saignée



Vineyards:	St Clare (Watervale) Grenache 50% Sangiovese 30% Tempranillo 20%
Cropping:	2T/acre
Extraction:	3 days skin contact, bled off skins
Acidity:	6.36 g/L
pH:	3.3
Residual Sugar:	4.1 g/L
Alcohol:	14.5%
Best Drinking:	Now - 2019

WINEMAKERS NOTES

From our vineyards at Watervale, premium Grenache, Sangiovese and Tempranillo have been blended to create this unique style of Rosé wine.

Pronounced 'sonyay' this French word refers to the bleeding off of the juice after 3 days in contact with the skins producing a richer, full flavoured wine.

The nose shows an aromatic floral bouquet of sweet blackberry and mixed spice. The rich palate shows flavours of cherries with crisp acidity and a sweet fruit finish.