



Reillys

CLARE VALLEY

2015 Reillys Watervale Riesling



Vineyards:	Smyth's & St Clare, Watervale
Cropping:	1.6T/acre
Extraction:	Free run juice only
Acidity:	6.56 g/l
pH:	3.04
Residual Sugar:	2.6 g/l
Alcohol:	12.5%
Best Drinking:	Now or cellar until 2025

WINEMAKERS NOTES

Our 2015 Riesling is handcrafted from fruit grown on elevated sites at both Smyths and St Clare vineyards where rich red loam overlays deep limestone. This delicate wine shows lifted floral aromas with a rich palate of refreshing lemon and lime followed by crisp acid on the finish. Enjoy chilled with seafood or Asian cuisine.

AWARDS & ACCOLADES



GOLD MEDAL ~ 2015 Clare Valley Wine Show

GOLD MEDAL ~ 2015 Royal Adelaide Wine Show

SILVER MEDAL ~ 2015 Royal Melbourne Wine Awards

BRONZE MEDAL ~ 2015 Canberra International Riesling Challenge

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

"From the Smyth's Block and St Clare Vineyards, 100% free-run juice, gold medals Clare Valley and Adelaide Wine Shows '15. Its gold medals in the two shows which most count aren't surprising. This is a delicate, but perfectly proportioned and balanced wine, purity its calling card. Oozes potential for those who give it 5 years, better still 10 years, for the development of a cavalcade of lime, honey and lightly browned toast."

92 POINTS & TONY LOVE'S TOP 100 WINES ~ The Advertiser, 16th July 2016

"While the latest vintages begin to hit town, it's worth reminding ourselves that riesling can start gathering delightful flavour richness after a year, before moving on to further mature designs that aficionados love. Here's a great example, this wine revealing darker almost palm sugar and tropical spice meets Kaffir lime leaf notes. While this is appealing enough, its core fresh lime dominant edges remain with pithy finishing feel and lingering aromatics."



4.5 STARS & WINE OF THE YEAR FINALIST ~ Winestate Magazine, New Releases, Special Edition 2015

"A very tasty, well made wine with lovely lemon/lime fruit showing hints of blossoms and some spiciness. A tight acid spine gives the palate a lovely fresh lift."

SILVER MEDAL Wines of Provenance

Vintages 2005, 2010, 2015

2015 Clare Valley Wine Show

