



# Reillys

CLARE VALLEY

## 2013 Old Bush Vine Grenache



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Vineyards:	Reillys 1919 Home Block, Leasingham Vine age - 94 yrs (Dry grown)
Cropping:	1.5T/acre
Fermentation:	Open 10 days
Maturation:	French Oak Hogsheads 24 months
Total Acidity:	5.68g/L
pH:	3.52
Alcohol:	15.5%
Best Drinking:	Enjoy now or cellar until 2025
Closure:	Screw cap

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### WINEMAKERS NOTES

Premium dry grown fruit from our oldest vines planted in 1919 has been handpicked and open fermented before maturing in French oak for 2 years.

With sweet lifted aromas of dark fruit, pepper and liquorice and flavours of cherry, blackberry and chocolate. The wine has a silky mouth feel with firm tannins and great persistence on the palate.

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### AWARDS & ACCOLADES



**Winestate Magazine, Grenache Tasting, March/April 2017**

*"A big old school style with mature meaty aromas and powerful but elegant red/black fruit flavours on the well structured palate."*

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### 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 bush vines, they grow low to the ground and are not trellised like many other grape varieties. The fruit is hand picked not only to ensure the most premium fruit is used, but also because the modern fruit picking machines cannot effectively collect the fruit from these bush vines.

[www.reillyswines.com.au](http://www.reillyswines.com.au)