REILLY'S

2004 Watervale Riesling



Vineyards: Reilly's (Watervale) – 66%

Smyth's (Watervale) – 34% Average vine age – 38 years

Cropping:

1.75T/acre (hand-picked)

Baumé:

12.2

Extraction:

50% free-run juice only

Acidity:

7.21g/L

pH:

3.21

Residual Sugar: 2.9g/L

Alcohol:

11.5%

Best Drinking:

Now - 2021

Winemaker's Notes:

Ripe citrus and floral flavours are complemented by firm acidity. Bottle maturation will allow the development of more mellow and lifted honey flavours.

Mick Knappstein Trophy 2004 Clare Valley Wine Show

Best Riesling in Show

Gold Medal

2004 Clare Valley Wine Show Class 1

Bronze Medal

2004 Royal Adelaide Wine Show Class 3

Bronze Medal

2005 Royal Sydney Wine Show Class 16

Bronze Medal

2005 Royal Melbourne Wine Show Class 26

Bronze Medal

2006 Royal Melbourne Wine Show Class 34