



# Reillys

CLARE VALLEY

## 2009 Dry Land Merlot



---

Vineyards:	St Clare, Leasingham
Cropping:	1.5 T/acre
Fermentation:	Open 10 days
Maturation:	2 years, Second use French Oak
Total Acidity:	6.30 g/l
pH:	3.4
Residual Sugar:	4.4 g/l
Alcohol:	14.5%
Best Drinking:	Drink now or cellar till 2020
Closure:	Screw Cap

---

#### WINEMAKERS NOTES

Prolonged fermentation of low yielding Merlot along with maturation for two years in second use French oak has resulted in an explosion of fruit. Aromas of plum and menthol are followed by blackcurrant and mint on the palate and finished with dry tannins.

---

#### AWARDS AND ACCOLADES

**James Halliday, [www.winecompanion.com.au](http://www.winecompanion.com.au), tasted 29/7/13**  
*"As a medium-bodied red wine with plenty of flavour, good balance and structure, this wine succeeds..."*