



Reillys
CLARE VALLEY

2010 Dry Land Tempranillo



Vineyards:	St Clare, Leasingham
Cropping:	1.5 T/acre
Fermentation:	Cold Ferment
Maturation:	8 Months, French Oak Hogshead
Total Acidity:	5.69 g/l
pH:	3.67
Residual Sugar:	3.2 g/l
Alcohol:	14.5%
Best Drinking:	Drink now or cellar till 2018
Closure:	Screw Cap

WINEMAKERS NOTES

Cold fermentation and basket pressing of our premium low yielding Tempranillo has resulted in this delicate wine. The nose shows vanilla, toffee and dark ripe plumbs and it has earthy flavours combined with spiced confectionary and stewed cherries. Soft tannins and a lingering finish complete this fruit driven wine.

AWARDS AND ACCOLADES

KARL SEPPELT AO TROPHY FOR BEST OTHER VARIETAL RED
~ 2012 Royal Adelaide Wine Show

BEST WINES OF 2011 TOP 5 ALTERNATIVE REDS, Winestate Magazine, Annual Edition 2012 ~ 2011 Winestate Wine of the Year Awards

GOLD MEDAL ~ 2011 Australian Small Winemakers Show

SILVER MEDAL ~ 2012 Royal Hobart Wine Show

BRONZE MEDAL ~ 2012 Royal Melbourne Wine Show

BRONZE MEDAL ~ 2012 Clare Wine Show

BRONZE MEDAL ~ 2011 Royal Adelaide Wine Show

BRONZE MEDAL ~ 2011 Australian Boutique Wine Awards

www.reillyswines.com.au