



*Reillys*  
CLARE VALLEY

## 2011 Dry Land Tempranillo



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Vineyards:	St Clare, Leasingham
Cropping:	1.5 T/acre
Fermentation:	Cold Ferment
Maturation:	8 Months, French Oak Hogshead
Total Acidity:	5.24 g/l
pH:	3.67
Residual Sugar:	1.8 g/l
Alcohol:	14.5%
Best Drinking:	Drink now or cellar till 2019
Closure:	Screw Cap

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### 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 plums 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

**92 POINTS** ~ James Halliday, [www.winecompanion.com.au](http://www.winecompanion.com.au),  
tasted 1/11/13

*"Good colour for the vintage; a great outcome given the weather, with abundant ripe black and red cherry fruit to the supple mouthfeel; cold fermentation has helped preserve the fruit."*

**BRONZE MEDAL** ~ 2013 Clare Valley Wine Show

**BRONZE MEDAL** ~ 2013 Cairns Wine Show

**BRONZE MEDAL** ~ 2013 Royal Melbourne Wine Awards