



Reillys
CLARE VALLEY

2012 Dry Land Pinot Noir



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|-----------------|---------------------------|
| Vineyards: | Adelaide Hills |
| Cropping: | 2T / acre |
| Fermentation: | Open 15 days, cold soaked |
| Maturation: | French oak hogsheads |
| Total Acidity: | 5.84 g/l |
| pH: | 3.56 |
| Residual Sugar: | 2.8 g/l |
| Alcohol: | 14.0 % |
| Best Drinking: | Cellar until 2025 |

WINEMAKERS NOTES

Reillys first release Pinot Noir comes from premium cool climate Adelaide Hills vineyards. These low yield vineyards produce small grapes with concentrated flavours of cherry and fresh dark fruit. Maturation in French oak hogsheads has given the wine a hint of smokey tobacco and soft tannins. Be rewarded with further cellaring until 2025.

AWARDS AND ACCOLADES



BRONZE MEDAL ~ 2014 National Cool Climate Wine Show

BRONZE MEDAL ~ 2013 Royal Adelaide Wine Show

James Halliday, www.winecompanion.com.au, tasted 14/11/13
"An uncompromising full-bodied pinot... this will appeal to those who normally find pinot noir too light and ephemeral."



3 STARS ~ Winestate Magazine, Pinot Noir Tasting, Nov/Dec 2015

www.reillyswines.com.au