



Reillys

CLARE VALLEY

2012 Old Bush Vine Grenache



Vineyards:	Reillys 1919 Home Block, Leasingham Vine age - 93 yrs (Dry grown)
Cropping:	1.5T/acre
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	50/50 French/American Oak Hogsheads 24 months
Total Acidity:	6.04g/L
pH:	3.57
Residual Sugar:	2.5 g/L
Alcohol:	15.5%
Best Drinking:	Now – 2025

WINEMAKERS NOTES

Premium dry grown fruit from our oldest vines planted in 1919 has been hand picked and open fermented before maturing in French and American oak for 2 years. With sweet lifted aromas of dark fruit, pepper and liquorice and flavours of cherry, blackberry and chocolate. The wine has a silky mouth feel with firm tannins and great persistence on the palate.



SILVER MEDAL ~ 2015 Cairns Show Wine Awards

91 POINTS ~ Josh Reynolds (USA), www.vinous.com, March 2016

"Bright ruby. Highly fragrant, spice-accented blackberry and cherry aromas are complicated by sexy floral pastille and allspice qualities, with white pepper and licorice nuances emerging slowly. Seamless, broad and sweet in the mouth, offering supple red and blue fruit preserve flavors and a hint of candied flowers. Closes juicy and very long, with harmonious tannins and resonating spiciness."

Wine Selector Magazine, Autumn 2016

"Reillys believe in minimal winemaking intervention, allowing the fruit to shine. Developing cedar and cassis lift over confectionary and liquorice aromas lead to a plush, dense and rich palate with a lovely core of blackberry, mulberry and prune-like fruit with secondary cedar notes and refreshing acidity."

Ross Noble, The Courier, Wed 24th June 2015

"Hand picked and open fermented before maturation in French and American oak for two years, it is a hearty red with aromas of dark berry fruits and spice leading to luscious, lingering flavours of cherry and chocolate. Try it with lasagne."

THE STORY OF REILLYS OLD BUSHVINE GRENACHE VINEYARD

These vines were planted in 1919 by a soldier who returned from WW1 and was allocated this land by the government as part of the Soldier Settlement Scheme. This scheme was introduced to repatriate and compensate returned servicemen by allocating parcels of agricultural land throughout Australia. Being bush vines, they grow low to the ground and are not trellised like many other grape varieties. The fruit is hand picked not only to ensure the most premium fruit is used, but also because the modern fruit picking machines cannot effectively collect the fruit from these bush vines.