



Reillys

CLARE VALLEY

2014 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:	6.12 g/l
pH:	3.53
Residual Sugar:	3.9 g/l
Alcohol:	14.5%
Best Drinking:	Drink now or cellar till 2024
Closure:	Screw Cap

WINEMAKERS NOTES

Prolonged fermentation of low yielding Merlot along with maturation for two years in second use French oak and final blending with 10% Dry Land Cabernet Sauvignon has produced a fruit driven wine. Aromas of plum and menthol are followed by dark berries and a hint of mint on the palate. Firm, silky tannins reward at the finish.

PREVIOUS VINTAGE AWARDS AND ACCOLADES

2009 Dry Land Merlot

James Halliday, 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..."

www.reillyswines.com.au