



Reillys

CLARE VALLEY

2015 Single Vineyard Pinot Noir



Vineyards:	Adelaide Hills
Cropping:	2T / acre
Fermentation:	Open 15 days, cold soaked
Maturation:	French oak hogsheads 18 months
Total Acidity:	5.71 g/l
pH:	3.59
Residual Sugar:	2.2 g/l
Alcohol:	14.0 %
Best Drinking:	Cellar until 2025

WINEMAKERS NOTES

Reillys third release Pinot Noir comes from an elevated vineyard within the Adelaide Hills, a region renowned for producing premium cool climate wines.

This low yield vineyard produces small grapes with concentrated flavours of cherry and fresh dark fruit. 18 months in French oak hogsheads has given the wine a hint of smokey tobacco and soft tannins.

Be rewarded with further cellaring until 2025.

PREVIOUS VINTAGE AWARDS AND ACCOLADES



BRONZE MEDAL ~ 2015 Australian Small Winemakers Show