



# Reillys

CLARE VALLEY

## 2015 Reillys Saignée



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Vineyards:	St Clare (Watervale) Grenache 75% Tempranillo 13% Sangiovese 8% Pinot Noir 4%
Cropping:	2T/acre
Extraction:	3 days skin contact, bled off skins
Acidity:	5.79g/L
pH:	3.47
Residual Sugar:	3.5g/L
Alcohol:	15%
Best Drinking:	Now - 2020

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### WINEMAKERS NOTES

From our vineyards at Watervale, premium Grenache, Sangiovese and Tempranillo have been blended with a touch of Pinot Noir to create this unique style of Rosé wine.

Pronounced 'sane yay' this French word refers to the bleeding off of the juice after 3 days in contact with the skins producing a richer, full flavoured wine.

The nose shows an aromatic bouquet of sweet blackberry and pepper with flavours of cherries and subtle spice.

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### AWARDS & ACCOLADES



**SILVER MEDAL** ~ 2016 Clare Valley Wine Show