



Reillys
CLARE VALLEY

2016 Dry Land Tempranillo



Vineyards:	St Clare, Leasingham
Cropping:	1.5 T/acre
Fermentation:	Cold Ferment 8 days
Maturation:	18 Months, French Oak Hogsheads
Total Acidity:	5.81 g/l
pH:	3.75
Residual Sugar:	2.9 g/l
Alcohol:	14%
Best Drinking:	Drink now or cellar till 2026

WINEMAKERS NOTES

Tempranillo can be a challenging grape, classically ripening earlier in the vintage with low natural acidity. 2016 was picked at optimal ripeness with prolonged cold soaking prior to open fermentation. Hand plunging and gentle pressing has retained the fine fruit characters. The nose shows vanilla toffee, tobacco and mocha and its earthy flavours combine with spiced confectionary and stewed cherries. Soft tannins and a lingering finish complete this delicate, fruit driven wine.



GOLD MEDAL

2018 RASQ Mediterranean Challenge

PAST VINTAGE AWARDS & ACCOLOADES

2013

92 POINTS, James Halliday, www.winecompanion.com.au

2012

4 STARS, Winestate Magazine

2011

92 POINTS, James Halliday, www.winecompanion.com.au

2010

Karl Seppelt AO TROPHY for Best Other Varietal Red

2012 Royal Adelaide Wine Show

BEST WINES OF 2011 - TOP 5 ALTERNATE VARIETAL REDS

2011 Winestate Wine of the Year Awards

www.reillyswines.com.au