



Reillys

CLARE VALLEY

2011 Reillys Museum Release Watervale Riesling



Vineyards:	St Clare (Watervale)
Cropping:	1.6T / acre
Total Acidity:	6.5 g/L
pH:	3.05
Residual Sugar:	3.6 g/L
Alcohol:	13 %
Best Drinking:	Enjoy now or continue to cellar to 2025

WINEMAKERS NOTES

This wine is the second vintage release under our new Museum Release label, the first vintage being 2008.

A premium parcel of our Watervale Riesling has been selected from prolonged bottle maturation and museum release. Youthful characters of citrus zest and apple blossom are accompanied by subtle honey and textured mouthfeel.

Perfectly balanced acidity allows further bottle maturation until 2025.

AWARDS & ACCOLADES



RIESLING OF THE YEAR TROPHY, 2018 Winestate Wine of the Year Awards

5 STARS & TOP IN CATEGORY, Winestate Magazine, July/August 2018.

"Developed toasty/kero nose with some attractive lemon butter-like notes. Lovely drive, length and balance to the palate with citrus flavours laced with toasty aged characters."

93 PTS ~ James Halliday Wine Companion 2020, www.winecompanion.com.au

"This retains a stealth and grace despite its age that is, frankly, uncanny. A cool year and challenging for many, this boasts cumquat, kerosene, apple blossom, jasmine and apricot pith flavours careening along bright acid rails. Lime, too, of course. The nose is Germanic; confident and poised."

91/100, Toni Paterson, The Real Review, 17th January 2019

"Bright yellow-gold hues. It's great to see a riesling with bottle age. A beautifully toasty nose with accents of lemon butter. Full-flavoured, generous and juicy with impressive freshness. The honeyed pear flavours are quite more-ish"

www.reillyswines.com.au