



# Reillys

CLARE VALLEY



## 2024 Reillys Saignée

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Vineyards:	St Clare (Watervale)
Cropping:	2T/acre
Extraction:	3 days skin contact, bled off skins.
Acidity:	6.22 g/L
pH:	3.4
Residual Sugar:	7.0g/L
Alcohol:	15%
Best Drinking:	Now - 2028

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### WINEMAKERS NOTES

From our vineyards at Watervale, premium Grenache, and Shiraz have been blended 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.