

2001 Dry Land Cabernet Sauvignon



REILLY'S



Vine age - 26 year

Cropping: 2.0T/acre

(hand-picked 28/03/01)

Baumé: 14.2

Yeast: AWRI 796
Fermentation: Open 10 days

Maturation: French Oak Hogsheads - 2 yrs

Bottle - 12 months

Total Acidity: 6.75 g/L

PH: 3.65

Residual Sugar: 2.6 g/L

Alcohol: 14.0%

Best Drinking: Now - 2011



WINEMAKERS NOTES

The 2001 vintage has mint overtones with sweet berry fruit and fine tannin structure resulting in a rich, full flavoured Cabernet.

Robert Parker Jnr (USA) August 2002

"Well-made, elegant, French like in its restraint. It is notable for its measured earth, liquorice, and black currant aromas as well as flavours, nicely integrated wood, and impressive finish"

AWARDS AND ACCOLADES

TROPHY ~ Best Cabernet 2003 Clare Wine Show

GOLD ~ 2003 Clare Wine Show Class 6

SILVER ~ 2003 Adelaide Wine Show Class 66

BRONZE ~ 2003 Melbourne Wine Show Class 32

4.5 STARS ~ James Halliday 2005 Wine Companion

4.5 STARS \sim Winestate, New Release Tasting Dec 2003

4 STARS ~ Winestate, Clare Valley Tasting July/Aug 2003