REILLEY DRY LAND WINES

2002 Dry Land Cabernet Sauvignon



Vineyards:	Smyth's Block, Leasingham Vine age - 27 years
Cropping:	2.0T/acre (hand-picked late March)
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

Winemaker's Notes:

The 2002 vintage is a rich, full flavoured Cabernet with sweet berry fruit, mint overtones and fine tannin structure.

91/100 Robert Parker Jnr (USA) Wine Advocate #148

"The 2002 Cabernet Sauvignon rachets things up several notches with greater fruit intensity, more body, and additional persistence on the palate. It is notable for its measured, earth, licorice, and black currant aromas as well as flavors, nicely integrated wood, and impressive finish."

SILVER MEDAL – 2007 Sydney SILVER MEDAL – 2006 Melbourne BRONZE MEDAL – 2005 Melbourne