# REILLY'S

# 2004 Dry Land Cabernet Sauvignon



Vineyards: Smyth's Block, Leasingham

Vine age - 29 years

Cropping: 2.0T/acre

(hand-picked late March)

Baumé: 15.7

Yeast: AWRI 796

Fermentation: Open 10 days

Maturation: French Oak Hogsheads 2 yrs

Bottle - 2 months

Total Acidity: 7.35 g/L

PH: 3.61

Residual Sugar: 3.4 g/L

Alcohol: 15.2%

Best Drinking: Now – 2018

Closure: Screw Cap

### Winemaker's Notes:

The 2004 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 (Oct 2007)

"Lovely mint aspect to its bouquet reminiscent of a top vintage of Heitz Martha's Vineyard from the 1970s. It is accompanied by spicy black currants and blackberry liqueur. That is followed by a medium to full-bodied wine with a plush texture, layered dark fruit flavors, ample tannin, and a lengthy finish. Give it 3-4 years in the cellar to blossom and drink it through 2024."

### 90 pts - Stephen Tanzer

"Opaque purple. The explosively perfumed nose gives an exotic display of dark berries, incense and fresh flowers. Spicier red fruits emerge on the palate, with firm tannins adding structure and focus. Finishes with building sweetness and impressive persistence. Seductive enough to enjoy now but this deserves a bit of bottle aging."

# Rating 93, Value ☆☆☆☆☆, Nicks Wine Merchants, www.nicks.com.au

"A big classic ripe Clare Cabernet. Opaque brick red colour with brick red hue. Top note of dark chocolate, followed by cedar, vanilla and cassis, showing distinct concentrated ripe fruit character. The palate is concentrated, with flavours of cassis, liquorice and spice overlaid with black and white pepper. Mouthfilling. Fine, dryish but balanced tannins. Very long aftertaste. Cellar 3 - 4 years to 2012 – 2013."