



Reillys

CLARE VALLEY

2006 Dry Land Cabernet Sauvignon



Vineyards:	Smyth's Block, Leasingham Vine age - 45 years
Cropping:	2.0T/acre
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak Hogsheads 22 months
Total Acidity:	6.49 g/L
Residual Sugar:	2.6 g/L
Alcohol:	15%
Best Drinking:	Now – 2018
Closure:	Screw Cap

Winemaker's Notes:

Open fermentation and basket pressing has resulted in this rich, full bodied Cabernet. With distinct regional characteristics of mint and eucalyptus with hints of blackcurrant and chocolate. It has well integrated oak with fine tannins and lingering mint chocolate finish.

SILVER ~ 2012 Clare Wine Show



5 STARS, Winestate Magazine, Clare Valley and Surrounding Regions, July/August 2012

"Deep mature colours and intense menthol and blackcurrant fruit on both the nose and the palate that is nicely balanced with well-matched, spicy, toasty oak and has plenty of length."

Nick's Wines Merchants newsletter 6th July 2011

Rating: 95 Value: 5 STARS

'Typical of the Reillys style the palate is rich, full and packed with opulent layers of fruit. Ripe blackcurrant, dark chocolate, cedar and spice flavours abound. Slightly dry and firmish tannins but in balance and providing good structure. Excellent depth with black currant, chocolate mint, cedar and spice after taste.'

92 Points—2013 Australian Wine Companion