



*Reillys*

CLARE VALLEY

## 2008 Reilly's Cabernet Sauvignon



Vineyards:	Reilly's (Watervale)
Cropping:	2T/acre
Baumé:	14.1
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak – 18mths
Acidity:	6.31g/l
pH:	3.62
Residual Sugar:	3.9g/l
Alcohol:	15.3%
Best Drinking:	Now –2017

### Winemaker's Notes:

The Reilly's 2008 Cabernet Sauvignon was open fermented and matured in a French oak for 18 months.

This wine displays a vibrant deep colour, dominated by mint and herbal characteristics, enhanced by berry fruits and soft tannins.

It finishes with good length and structure.

**Bronze Medal ~ Clare Valley Wine Show 2010**

☆☆☆☆ **Winestate Magazine, Issue 112, July/August 2010**

"Intense concentration of dark cherry aromas with a pleasant leafy lift. Rich, ripe jammy/prune flavours with a subtle touch of oak. Nice drink."