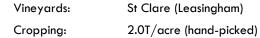


Reillys

CLARE VALLEY

2009 Barking Mad Cabernet Sauvignon





Yeast: AWRI 796
Fermentation: Open 10 days

Maturation: French Oak Hogsheads 18 months

Total Acidity: 6.42 g/L pH: 3.54

Residual Sugar: 3.2 g/L

Alcohol: 14.5%

Best Drinking: Now – 2020 Closure: Stelvin Cap



WINEMAKERS NOTES

Sourced from dry grown vineyards, this wine has rich aromas of blackcurrant and cherries. The palate shows juicy dark fruits with a hint of vanilla followed by mint and dark chocolate.

Velvety mouth feel is followed by generous tannins leaving a lingering finish

AWARDS AND ACCOLADES

BRONZE ~ 2012 Clare Wine Show

92 Points ~ 2013 Australian Wine Companion Good colour; spent 18 months in French oak, and has very good varietal character, with blackcurrant fruit leading the way on the long, well-balanced palate. It's taken a little while for Reillys to come to terms with its St Clare vineyard, but it has now done so, making this wine a notable bargain.

www.reillyswines.com.au