



# Reillys

CLARE VALLEY

## 2009 Reillys Cabernet Sauvignon

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Vineyards:	Reilly's (Watervale)
Cropping:	2T/acre
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak – 18mths
Acidity:	6.70g/L
pH:	3.59
Residual Sugar:	2.2g/L
Alcohol:	15%
Best Drinking:	Now –2018

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### WINEMAKERS NOTES

The 2009 Cabernet Sauvignon was open fermented and matured in 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.

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### AWARDS AND ACCOLADES

3.5 STARS ~ Winestate Magazine, Clare Valley and Surroundings, July/August 2012

"A lovely fresh and flavoursome cabernet with plenty of toasty oak and attractive, earthy, spicy elements."

