



Reillys

CLARE VALLEY

2010 Reillys Cabernet Sauvignon



Vineyards:	Reilly's (Watervale)
Cropping:	2T/acre
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak – 18mths
Acidity:	6.15 g/L
pH:	3.66
Residual Sugar:	3.2 g/L
Alcohol:	14.5%
Best Drinking:	Now –2018

WINEMAKERS NOTES

This classic Cabernet Sauvignon is full bodied and bursting with blackcurrant. Eighteen months in oak reveal sweet vanilla on the nose with the oak perfectly complementing the dark berry flavours. Fine, sandy tannins complete this well structured wine.

AWARDS AND ACCOLADES

92 POINTS, James Halliday's Wine Companion Magazine, April/May 2014

"Has retained deep colour; a full-bodied cabernet with blackcurrant fruit to the fore, the earthy tannins and oak (from 18 months in barrel) entirely in balance. Great value."

★★★★★ 1/2, Winestate Magazine, Clare Valley and Surrounding Regions, July/August 2014.

"An 'intrigue' of cedar, mint and raspberry aromas. Mouth puckering sweet fruit palate with excellent varietal definition and intensity of flavour persistence."