



Reillys

CLARE VALLEY

2013 Reillys Cabernet Sauvignon



Vineyards:	St Clare, Leasingham
Cropping:	2T/acre
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak hogsheads – 18mths
Acidity:	5.89 g/L
pH:	3.49
Residual Sugar:	1.6 g/L
Alcohol:	14.5%
Best Drinking:	Now –2025

WINEMAKERS NOTES

This classic Cabernet Sauvignon is full bodied and bursting with blackcurrant.

Eighteen months in French oak reveals sweet vanilla on the nose with the oak perfectly complementing the dark berry, menthol and clove flavours.

Fine, sandy tannins complete this well structured wine.

Enjoy now or cellar until 2025.

AWARDS AND ACCOLADES:

SILVER MEDAL ~ 2016 Australian Small Winemakers Show

BRONZE MEDAL ~ 2016 Melbourne International Wine Competition

BRONZE MEDAL ~ 2015 Australian Small Winemakers Show

90 POINTS ~ Josh Reynolds (USA), www.vinous.com, March 2016

“Bright purple. Ripe cherry, dark berries and cured tobacco on the fragrant nose. Plush and open-knit, displaying good energy to its subtly sweet blackcurrant and cherry-vanilla flavors. Closes smooth, spicy and long, with supple tannins that fade easily into the wine’s juicy fruit. Extremely easy to drink right now but this Cabernet also has the stuffing to age.”

www.reillyswines.com.au