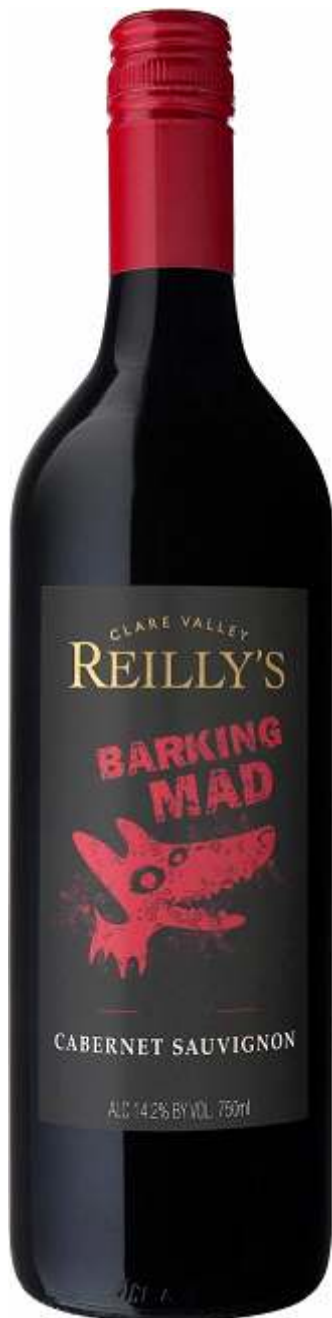


CLARE VALLEY
REILLY'S

2008 Barking Mad Cabernet Sauvignon



Vineyards:	St Clare (Watervale)
Cropping:	2.0T/acre (hand-picked)
Baumé:	14.8
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak Hogsheads 10 months
Total Acidity:	6.31 g/L
pH:	3.63
Residual Sugar:	4.3 g/L
Alcohol:	15.1%
Best Drinking:	Now – 2016
Closure:	Stelvin Cap

Winemaker's Notes

Low yielding, partially irrigated, Cabernet Sauvignon from an elevated site in Watervale. Picked at optimal ripeness and fermentation in open vats has resulted in a full flavoured classic Clare Valley Cabernet Sauvignon. Soft and rich on the palate, with hints of mint and ripe berry fruits, vanilla oak adds richness and complexity.

The Adelaide Review Hot 100 South Australian Wines 2009/10

“For a hand-picked Cabernet which has spent time in French oak, this wine from Reilly's is very competitively priced. Both Tom and Louise noted blue fruits (a little 'porty' in style for Andrew) and all our tasters like the generous tannins and soft, drinkable balance of the wine (with a touch of residual sugar).”

Bronze Medal ~ Adelaide Wine Show 2009
(Class 15)