



Reillys

CLARE VALLEY

2008 Reilly's Cabernet Sauvignon



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| Vineyards: | Reilly's (Watervale) |
| Cropping: | 2T/acre |
| Baumé: | 14.1 |
| Yeast: | AWRI 796 |
| Fermentation: | Open 10 days |
| Maturation: | French Oak – 18mths |
| Acidity: | 6.31g/l |
| pH: | 3.62 |
| Residual Sugar: | 3.9g/l |
| Alcohol: | 15.3% |
| Best Drinking: | Now –2017 |

Winemaker's Notes:

The Reilly's 2008 Cabernet Sauvignon was open fermented and matured in a 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.

☆☆☆☆ **Winestate Magazine, Issue 112, July/August 2010**

"Intense concentration of dark cherry aromas with a pleasant leafy lift. Rich, ripe jammy/prune flavours with a subtle touch of oak. Nice drink."