



Reillys

CLARE VALLEY

2009 Reilly's Sauvignon Blanc



Vineyards:	Coonawarra
Cropping:	1.8T/acre
Baumé:	12.1
Extraction:	Free run juice only
Acidity:	6.39g/l
pH:	3.26
Residual Sugar:	3.8g/l
Alcohol:	11.9%
Best Drinking:	Now –2012

Winemaker's Notes:

The Reilly's 2009 Sauvignon Blanc is selected from premium vineyards to produce a light, fresh wine for summer drinking. Exhibiting grapefruit, lemon-grass and melons with herbaceous overtones. Soft acidity adds freshness on the palate.