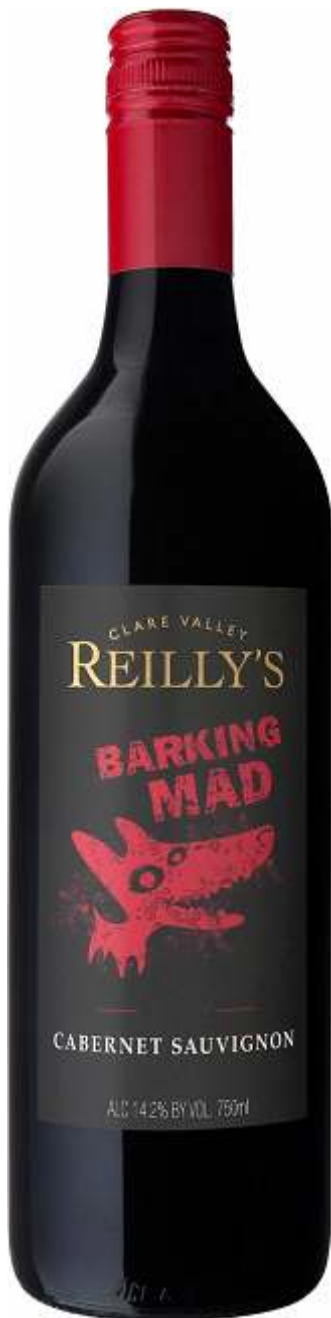


CLARE VALLEY  
**REILLY'S**

**2007 Barking Mad Cabernet Sauvignon**



Vineyards:	St Clare (Watervale)
Cropping:	2.0T/acre (hand-picked)
Baumé:	15
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak Hogsheads 10 months
Total Acidity:	6.25 g/L
pH:	3.65
Residual Sugar:	3.2 g/L
Alcohol:	14.2%
Best Drinking:	Now – 2012
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. Rich sweet fruit flavours with ripe berries and mint overtones, sweet vanilla oak giving the wine a richness and long length – enjoy as a young wine.