



Reillys

CLARE VALLEY

2007 Dry Land Cabernet Sauvignon



Vineyards: Smyth's Block, Leasingham

Vine age - 46 years

Cropping: 2.0T/acre

Yeast: AWRI 796

Fermentation: Open 10 days

Maturation: French Oak Hogsheads

24 months

Total Acidity: 6.53 g/L

Residual Sugar: 3.0 g/L

Alcohol: 15%

Best Drinking: Now – 2017

Closure: Screw Cap

Winemaker's Notes:

Hand picking, open fermentation and basket pressing has resulted in this rich, full bodied Cabernet.

Exhibiting regional characteristics of mint and eucalypt, followed by blackcurrant with a hint of chocolate.

Well integrated oak completes this fine wine.

87 points, Robert Parkers Wine Advocate, March 2009