



Reillys

CLARE VALLEY

2009 Barking Mad Cabernet Sauvignon



Vineyards:	St Clare (Leasingham)
Cropping:	2.0T/acre (hand-picked)
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak Hogsheads 18 months
Total Acidity:	6.42 g/L
pH:	3.54
Residual Sugar:	3.2 g/L
Alcohol:	14.5%
Best Drinking:	Now – 2020
Closure:	Stelvin Cap

WINEMAKERS NOTES

Sourced from dry grown vineyards, this wine has rich aromas of blackcurrant and cherries. The palate shows juicy dark fruits with a hint of vanilla followed by mint and dark chocolate.

Velvety mouth feel is followed by generous tannins leaving a lingering finish

AWARDS AND ACCOLADES

BRONZE ~ 2012 Clare Wine Show

92 Points ~ 2013 Australian Wine Companion
Good colour; spent 18 months in French oak, and has very good varietal character, with blackcurrant fruit leading the way on the long, well-balanced palate. It's taken a little while for Reillys to come to terms with its St Clare vineyard, but it has now done so, making this wine a notable bargain.

www.reillyswines.com.au