



Reillys

CLARE VALLEY

2010 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 - 22 months
Total Acidity:	6.71 g/l
pH:	3.62
Residual Sugar:	1.8 g/l
Alcohol:	14.5%
Best Drinking:	Now or cellar until 2020

WINEMAKERS NOTES

Hand picking, open fermentation, basket pressing and 2 years in French Oak has resulted in a full bodied wine with distinct regional characteristics of mint and eucalyptus with hints of blackcurrant and chocolate, it has well integrated oak with firm tannins and lingering palate. Enjoy now or cellar until 2020.

AWARDS AND ACCOLADES

91 POINTS ~ James Halliday, www.winecompanion.com.au, tasted 14/3/14

"Hand-picked, open-fermented, basket-pressed, maturation in French oak for 2 years. Deeply coloured and full-bodied, the bouquet and palate have some eucalypt/mint characters that were once regarded with enthusiasm, but now show a yellow card to wines of this nature. Given the depth and power of the other flavours in this wine, I'm not going to deduct points, recognising that others may take a different view. In the final analysis, this blackcurrant and choc-mint wine may well live for decades if given the opportunity."

4.5 STARS ~ Winestate Magazine, Clare Valley and Surrounding Regions, July/August 2014

"A yummy old school style' enthused one judge. A minty lift to the fresh fruit nose. Soft, sweet and very flavoursome in the mouth with a purity of 'sharp' minty notes."

BRONZE MEDAL ~ 2014 Clare Valley Wine Show
BRONZE MEDAL ~ 2014 Royal Adelaide Wine Show
BRONZE MEDAL ~ 2013 Cowra Wine Show

www.reillyswines.com.au