



Reillys

CLARE VALLEY

2012 Dry Land Cabernet Sauvignon



Vineyards:	Smyth's Block, Leasingham Vine age - 48 years
Cropping:	2.0T/acre
Fermentation:	Open 10 days
Maturation:	French Oak - 24 months
Total Acidity:	6.43 g/l
pH:	3.57
Residual Sugar:	1.4g/l
Alcohol:	14.5%
Best Drinking:	Now or cellar until 2025

WINEMAKERS NOTES

Hand picking, open fermentation and 2 years in French oak have resulted in a full bodied wine with distinct regional characteristics of mint and eucalyptus with rich blackcurrant and chocolate. It has well integrated oak with firm tannins and lingering palate.

AWARDS AND ACCOLADES



- GOLD MEDAL** ~ 2015 Clare Valley Wine Show
- GOLD MEDAL** ~ 2015 Australian Small Winemakers Show
- SILVER MEDAL** ~ 2014 Royal Adelaide Wine Show
- SILVER MEDAL** ~ 2014 Australian Small Winemakers Show
- BRONZE MEDAL** ~ 2015 Adelaide Wine Show
- BRONZE MEDAL** ~ 2015 Cowra Wine Show
- BRONZE MEDAL** ~ 2015 Royal Queensland Wine Show
- BRONZE MEDAL** ~ 2014 Royal Melbourne Wine Awards
- BRONZE MEDAL** ~ 2014 Clare Valley Wine Show

92 POINTS ~ James Halliday, www.winecompanion.com.au
"From 48yo vines, Smyth's Block, Leasingham; open-fermented and matured, 24 months in French oak. A more elegant style than usual for Reillys, with juicy cassis fruit, the tannins softened by the extended oak maturation."



4.5 STARS ~ Winestate Magazine, Clare Valley & Surrounding Regions, July/August 2015

"'Harmony personified', suggested one judge. Fresh estery fruit aromas layered with violets, cinnamon and cedar which follows through onto the palate."



'Brother John May Wines of Provenance Trophy'

Vintages 2002, 2005, 2012
2015 Clare Valley Wine Show