



# Reillys

CLARE VALLEY

## 2014 Reillys Cellar Selection Cabernet Sauvignon



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Vineyards:	Clare Valley
Fermentation:	Open 10 days
Maturation:	American & French Oak 15 months
Acidity:	6.23 g/l
pH:	3.56
Residual Sugar	5.7 g/L
Alcohol:	15 %
Best Drinking:	Now – 2024

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### WINEMAKERS NOTES

Sourced from our Clare Valley vineyards, this Cabernet Sauvignon has been open fermented before maturing in a combination of French and American oak hogsheads.

The result is a full bodied wine with sweet fruit flavours of blackcurrant and cherry. It has a soft, rich finish with a hint of black pepper and spice.

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