

2020 Reillys Cabernet Sauvignon



Vineyards: St Clare, Leasingham

Cropping: 2T/acre

Fermentation: Open 10 days

Maturation: French Oak hogsheads – 18mths

Acidity: 6.4 g/L pH: 3.50 Residual Sugar: 0.5 g/L Alcohol: 14.5%

Best Drinking: Now -2030

WINEMAKERS NOTES

This classic Cabernet Sauvignon is full bodied and bursting with blackcurrant.

18 months in French oak reveals sweet vanilla on the nose with the oak perfectly complementing the dark berry, menthol and clove flavours.

Fine, sandy tannins complete this well structured wine.

Enjoy now or cellar until 2030.