



Reillys

CLARE VALLEY

2016 Reillys Cabernet Sauvignon



Vineyards:	St Clare, Leasingham
Cropping:	2T/acre
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak hogsheads – 18mths
Acidity:	6.15 g/L
pH:	3.6
Residual Sugar:	4.2 g/L
Alcohol:	14.8%
Best Drinking:	Now – 2026

WINEMAKERS NOTES

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

Eighteen 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 2026.

2016 ~ Winestate Magazine, Nov/Dec 2019

"Deep crimson wine with oak/blackberry nose and a powerful mix of cassis/blackcurrant varietal fruit and dusty oak flavours, bold tannins and firm finish"



PREVIOUS VINTAGE AWARDS AND ACCOLADES

2014

4.5 STARS ~ Winestate Magazine, Sept/Oct 2017

2013

SILVER MEDAL ~ 2016 Australian Small Winemakers Show **BRONZE**

MEDAL ~ 2016 Melbourne International Wine Competition **BRONZE**

MEDAL ~ 2015 Australian Small Winemakers Show

90 POINTS ~ Josh Reynolds (USA), www.vinous.com, March 2016

www.reillyswines.com.au