



Reillys

CLARE VALLEY

2018 Reillys Cabernet Sauvignon



Vineyards:	St Clare, Leasingham
Cropping:	2T/acre
Fermentation:	Open 10 days
Maturation:	French Oak hogsheads – 18mths
Acidity:	6.24 g/L
pH:	3.52
Residual Sugar:	0.5 g/L
Alcohol:	14.5%
Best Drinking:	Now – 2028

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 2028.