



2012 Ryder Cabernet Sauvignon



Vineyards:	St Clare (Watervale)
Cropping:	2.0T/acre (hand-picked)
Yeast:	AWRI 796
Fermentation:	Open 10 days
Maturation:	French Oak hogsheads 18 months
Total Acidity:	6.82 g/L
PH:	3.65
Residual Sugar:	6.5 g/L
Alcohol:	14.5%
Best Drinking:	Now - 2016

WINEMAKERS NOTES

From dry grown vineyards in the Clare Valley, this wine has a generous nose of dark cherries and blackcurrant. With juicy fruits and smooth vanilla on the palate, the finish shows minty dark chocolate with soft tannins.

AWARDS AND ACCOLADES

★★★★★ **Winestate Magazine, Special Edition 2013**

The Age Epicure, Tuesday 17th September 2013

Score 88 Value Fantastic

"A dense, glass-staining Clare Valley cabernet that smells of ripe blackcurrants, berries and gum forests. The palate is intense, rich and generous with mouth-drying tannins to give firm structure.

Ageing? Drink over three years.

Food ideas Rump Steak"

93 points, Nicks Wine Merchants, www.nicks.com.au

"A Killer Value Cabernet that delivers a plethora of flavour.

Outstanding colour saturation for a red at this price point displaying a totally opaque inky black dark red core and deep dark red black hue. Aromas of blackcurrant and mulberry intermingle with a hint of mint followed by some subtle cedar. Although youthful, the palate delivers amazing palate presence for it's miserly price with rich mouthfilling flavours of blackcurrant, ripe dark mulberry, a touch of mint and subtle spicy cedar. Fine grained tannins with just enough grip to as-

www.reillyswines.com.au