



REYNELLA
BASKET PRESSED
CABERNET
SAUVIGNON
2020

Winemaker's Notes

Established in 1838 by John Reynell, the Reynella winery enjoys the unrivalled prestige of the birthplace of South Australia's internationally renowned wine industry, and is the proud home of the State's oldest operating wine cellar.

Handpicked, berry sorted, cold soaked, natural fermentation with hand plunging in open fermenters, before basket pressing and maturation in fine grained French oak barriques. Low yields, good spring rains, and dry steady summer allowed for good flavour ripening and intensity. The vintage has resulted in wines full of vibrant and fresh fruit flavours with soft and subtle tannins

TastingNotes

Wine Style

Sweet 1 2 3 4 **5** Dry
Light 1 2 3 4 **5** Full bodied

Colour:

Bright crimson red with vivid hue

Bouquet:

Intense perfumed aromas of violets, blackberry, black currant, dark plum, aniseed and chocolate with hints of dried tobacco, cedar and cracked spice.

Palate:

An enticing full-bodied complex wine with vibrant fruits blackberry and blackcurrant flood the palate followed by complexing layers of tobacco, black olive, liquorice and spice. Balanced with a long palate finishing with savoury tannins and a subtle sweet oak overlay.

Vintage Release
2020

Alcohol
14.33%

Acidity
6.27g/L

pH
3.56

Winemaker
Matt Caldersmith

Region
McLaren Vale

Grape Variety
Cabernet Sauvignon

Fermentation
Open fermentation

Malolactic Fermentation
100%

Cellaring
10 to 14 years

Oak Maturation
25% new oak with balance in 2nd & 3rd fill barriques for 17 months. 100% French oak from select Bordelaise coopers

Soil Type
Alluvial red clays, some darker Biscay black clay & grey sands over ironstone
Climate
Mediterranean

Age of Vines
48 years

Harvesting
Hand Picked

