



**REYNELLA**  
**BASKET PRESSED**  
**CABERNET**  
**SAUVIGNON**  
**2022**

**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 fruit from 2 old vine sites in McLaren Vale then berry sorted, fermented in open fermenters & basket pressed with maturation in French barriques for 17 months maturation.

Vintage 2022 provided good winter and spring rainfall and mild weather through the ripening season, which allowed slow and even maturation of fruit of excellent quality.

**TastingNotes**

**Wine Style**

Sweet 1 2 3 4 5 Dry

Light 1 2 3 4 5 Full bodied

**Colour:**

Dark red with crimson hues.

**Bouquet:**

Lifted aromas of red and black currants, mulberry and raspberry with subtle notes of ground coffee, tobacco leaf and dark chocolate

**Palate:**

An elegant and balanced wine with impressive intensity of red and black fruit flavours, graphite, licorice, crushed herbs and black olive. Dense and lingering with considerable texture encompassed by ripe and fine tannins.



**Vintage Release**  
2022

**Alcohol**  
13.98.0%

**Acidity**  
6.53g/L

**pH**  
3.53

**Winemaker**  
Ben Thoman

**Region**  
McLaren Vale

**Grape Variety**  
Cabernet Sauvignon

**Fermentation**  
Open fermentation

**Malolactic Fermentation**  
100%

**Cellaring**  
10 to 14 years

**Oak Maturation**  
100 % French Oak  
Barriques for 17  
months

**Soil Type**  
Washed shale & red loam over clay  
& ironstone

**Climate**  
Mediterranean

**Age of Vines**  
40 years

**Harvesting**  
Hand Picked

