



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.

Tasting Notes

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



