



Reillys

CLARE VALLEY

Our Winemaking

The fruit is crushed at our Leasingham facility and fermented in open vats, prolonging contact of skins and juice. The fermented wine is then hand basket-pressed.

This is a slow process providing last 'pressings' which contribute to creating fine wines of intense colour and flavour. Our red wines are then stored in new, premium quality French and American Oak hogsheads for one to two years.

