

2017 Levrier by Jo Irvine Cabernet Franc

Vintage	2017
Winemaker	Jo Irvine
Co-fermented or blended after fermentation?	
Clones & varietal % (if blend)?	100% Single Vineyard Cabernet Franc 100% Barossa Valley
Hand or machine picked?	Machine picked
Sorting (if done) by hand or machine?	NA
Crushed/destemmed, or whole berry / whole bunch fermented?	Destemmed. Rollers open.
Open, tank, roto or other fermented?	Open top fermenter with wooden heading down boards. Cap pumped over and splash aerated 2 times per day initially then once per day until pressing decided by winemaker.
Wild or cultured yeast?	Cultured yeast
Total time on skins, including cold soak, fermentation add post fermentation maceration?	Inoculated immediately after destemming. Cool Fermentation for 10-14 days at 22-26oC
Pressed direct to barrel or via tank?	Pressed via tank to 50% older French oak hogsheads and 50% stainless steel tank
Percentage of new oak, and country of origin of oak?	As above.
Length of time in oak?	12-18 months
Any other relevant details - medals/ trophies, vine age	Purchased grower fruit from 45 year old vines. Wine has 6 months bottle age before release. Vegan Friendly.