

2016 Levrier by Jo Irvine Merlot

Vintage	2016
Winemaker	Jo Irvine
Co-fermented or blended after fermentation?	
Clones & varietal % (if blend)?	100% Single Vineyard Merlot 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 but berries not crushed with rollers
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. Fermentation for 10-14 days at 26-28oC
Pressed direct to barrel or via tank?	Pressed to 80% second use and older French oak hogsheads.
Percentage of new oak, and country of origin of oak?	20% New French oak from 3 forests and 3 different coopers.
Length of time in oak?	18 months
Any other relevant details - medals/ trophies, vine age	New release wine. Not shown at any wine shows yet.