

2015 Levrier by Jo Irvine Anubis Cabernet Sauvignon

Vintage	2015
Winemaker	Jo Irvine
Co-fermented or blended after fermentation?	All oak barrels tasted, chosen and blended prior to bottling
Clones & varietal % (if blend)?	100% Single Vineyard Cabernet Sauvignon 100% Barossa
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 2/3 rd portion pressed out to selected 30% New French oak and second use hogsheads. 1/3 rd portion extended maceration on skins for 2-3 months then pressed to 100% New French oak hogsheads.
Pressed direct to barrel or via tank?	As above
Percentage of new oak, and country of origin of oak?	40% new French oak from winemaker selected 3 French forests and 5 different coopers. All hogsheads.
Length of time in oak?	24 months
Any other relevant details - medals/ trophies, vine age	Wines are bottle aged for a minimum of 12 months before release.