

NV Levrier by Jo Irvine Meslier Brut Rose

Vintage	Non Vintage.
Winemaker	Jo Irvine
Co-fermented or blended after fermentation?	Blended after fermentation
Clones & varietal % (if blend)?	100% Single Vineyard Petit Meslier 100% Adelaide Hills
Hand or machine picked?	Hand picked
Sorting (if done) by hand or machine?	NA
Crushed/destemmed, or whole berry / whole bunch fermented?	Destemmed and crushed with rollers open to press.
Open, tank, roto or other fermented?	Tank ferments
Wild or cultured yeast?	Cultured yeast
Total time on skins, including cold soak, fermentation add post fermentation maceration?	Minimal skin contact prior to crushing.
Pressed direct to barrel or via tank?	Pressed to tank and fining trial done. Racked off gross lees after cold settling.
Percentage of new oak, and country of origin of oak?	No oak contact.
Length of time in oak?	Nil
Any other relevant details - medals/ trophies, vine age	<p>Cool fermentation in stainless steel for 14 days and ferment is stopped at dryness. Does not go through malo.</p> <p>Wine in tanks allowed to sit on yeast lees from 24-36 months with monthly battonage.</p> <p>Final bottling blend is approx. 50% of current vintage and 50% of previous vintages. Finished blend is tank fermented and current vintage Cabernet Sauvignon used to create rose colour.</p> <p>Wines are bottle aged for 24-36 months prior to release.</p> <p>Vine age approx. 30 years. Vegan Friendly.</p>