

2017 Levrier by Jo Irvine Chardonnay

Vintage	2017
Winemaker	Jo Irvine
Co-fermented or blended after fermentation?	No co fermentation or blending
Clones & varietal % (if blend)?	100 % Eden Valley Single Vineyard Chardonnay
Hand or machine picked?	Machine picked
Sorting (if done) by hand or machine?	No
Crushed/destemmed, or whole berry / whole bunch fermented?	Crushed and destemmed with rollers open to press
Open, tank, roto or other fermented?	Stainless steel tank ferment
Wild or cultured yeast?	Cultured yeast
Total time on skins, including cold soak, fermentation add post fermentation maceration?	Minimal skin contact before pressing
Pressed direct to barrel or via tank?	Press directly to tank
Percentage of new oak, and country of origin of oak?	Nil oak contact
Length of time in oak?	Nil
Any other relevant details - medals/ trophies, vine age	Cool fermentation at 12oC for 14 days. Ferment stopped at winemaker flavor preference. Allowed to sit on fine yeast lees in tank with monthly battonage for 12 months. Wine is 3 months bottle aged before release. Vegan Friendly.

