

2017 Levrier by Jo Irvine Peritas Zinfandel

Vintage	2017
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 Zinfandel 100% Barossa Valley
Hand or machine picked?	Machine picked-Selective
Sorting (if done) by hand or machine?	NA
Crushed/destemmed, or whole berry / whole bunch fermented?	Destemmed but berries not crushed. Crusher rollers removed.
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 til 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 7-10 days on skins. 26-28OC 2/3 rd portion pressed out to tank then filled to selected 30% New and older French oak to go through malo. 1/3rd portion extended maceration on skins for 2-3 months in variable capacity tank. Extended maceration portion pressed after malo to 100% New French Oak.
Pressed direct to barrel or via tank?	Pressed via tank to barrel
Percentage of new oak, and country of origin of oak?	10% new French oak and 20% American oak from winemaker selected 3 French forests and 1 American forest. 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.