

## 2018 Levrier by Jo Irvine Sorter Pinot Gris

Vintage	2018
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 Pinot Gris 100% Eden 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 and crushed with rollers open to press.
Open, tank, roto or other fermented?	Tank and barrel 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 after settling and racking off gross lees 20% filled to New French oak hogsheads for ferment. 80% tank ferment.
Percentage of new oak, and country of origin of oak?	20% new French oak from winemaker selected 3 French forests and 3 different coopers. All hogsheads.
Length of time in oak?	24 months
Any other relevant details - medals/ trophies, vine age	<p>Cool fermentation for 14-21 days. 80% fermentation in stainless steel and 20% New French Oak barrels.</p> <p>Wine in tank allowed to sit on yeast lees for 24 months with monthly battonage. Wine in New French oak sits on yeast lees with monthly battonage for 24 months. Barrel portion ferment to dryness and put through malo. Tank portion ferment stopped at winemakers flavour preference. No malo. After 12 months the wines are blended together with yeast lees in tank and then put back to 20% New French oak and 80% used French oak for another 12 months. A further fining trial is made before filtration and bottling.</p> <p>Wines are bottle aged for 3 -6 months prior to release. Vegan friendly.</p>

