



STREICKER

2012 STREICKER SYRAH

Blend: Shiraz 100%

Region: Margaret River

Winemaking: The fruit was hand-picked, de-stemmed and the berries left un-crushed to preserve the natural fruit perfumes and allow for slow, controlled tannin and flavour extraction. The ferment was kept cold and pumped over twice a day for 8 days. The still fermenting wine was then gently separated from the skins and allowed to finish ferment in Burgundian-style oak barrels, 33% which were new. The wine was aged in oak for 14 months, after which it was blended, clarified and bottled.

Vintage: The warmer weather conditions brought forward vintage by between 2 to 3 weeks ahead of the regional average for both whites and reds. 2012 whites and reds are rated as outstanding, universally declared as show stopping brilliant. 2012, once again providing for clean precise fruit flavours.

Aroma: Aromas of cinnamon, boysenberry and violets are interwoven with the rich scent of roses. Hints of ferrous elements and roasted meats provide sturdy support in the background.

Palate: Succulent natural acidity peels off to highlight layers of luscious fruits and spices. Velvet tannins and minerality accumulate and work with the seamless oak integration to define the palate. Raspberry liquorice and a juicy sour cherry lend plumpness to the lingering finish.

Cellaring: Ten to fifteen years

Alcohol: 14.1%

Accolades: 96 points, * Special Value Star! - James Halliday Wine Companion 2016
94 points - Ray Jordan's Wine Guide 2016
93 points - Campbell Mattinson, The Wine Front
Commended! 2015 Decanter Asia Wine Awards
GOLD - Australian Wine Showcase Magazine

