



STREICKER

2013 STREICKER CABERNET SAUVIGNON

Winemaking: The fruit was hand-picked, de-stemmed and the berries just split to allow for minimal breakdown of the skin and to preserve the natural fruit freshness. The grapes were pumped over three times a day for 18 days, after which the wine was separated from the skins and allowed to finish fermentation in premium French oak barriques. The wine is aged in 45% new oak barrels for 18 months, after which it was blended, clarified and bottled.

Vintage: The start of the growing season in 2012 provided the ideal maritime "classic" for the 2013 vintage. It began with a wet July, a drier than average August, a wet September with only moderate falls in Oct and November and slightly above average falls in December. The new year blessed with a perfect Indian summer, characterised by sunny days until early April.

The relatively dry end to the growing season, combined with warmer than long term mean temperatures in January and Feb set up for some spectacular ripening conditions. The early season warmth corresponded to early ripening of the whites and the early ripening of tannins in the reds, a very desirable character. The slightly cooler temperature for March allowed gentle and complete ripening of the reds, making it a complete joy to be part of the Margaret River Wine Industry.

Aroma: Cedar, black current and mulberries, with hints of plum blossom, freshly ground coffee and blue berries.

Palate: Powerful dark fruit entry, driven by luscious fine grained tannin. Finishes as it enters, complimented by a lively red fruit acidity and black fruit opulence.

Cellaring: This is a fresh drink now style, but can be aged for up to 15 years for added complexity.

Alcohol: 14%

Accolades: 96pts, 'Special Value' star - James Halliday, 2018
GOLD - International Wine Challenge 2016
GOLD - Melbourne International Wine Competition
94pts - Ray Jordan's WA Wine Guide

