



STREICKER

2013 STREICKER BLANC DE BLANCS

Winemaking: The fruit for our sparkling is selected specifically for its acidity and the innate regional fruit characters that pre-dispose it to sparkling winemaking. The fruit is hand-picked, chilled and whole-cluster pressed to retain freshness and cultivate texture and structure. The juice is settled cold and racked after 2 days, harvesting only the lightest and most delicate grape solids to further aid in textural and aromatic development. The juice then undergoes primary alcoholic fermentation in stainless steel, and is sulphured pre-malolactic fermentation, in order to further preserve fresh fruit aromatics and pure acidity. It is then aged on its lees in stainless steel for 5 months and battonaged every two weeks to develop texture and additional palate complexity. The wine is clarified and stabilized, after which a fresh culture of yeast is added. The wine is then bottled under crown-seal and undergoes a second alcoholic fermentation in bottle, after which it is left on lees for an additional 2 years, providing a perfect balance of freshness and complexity, until disgorgement.

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: Lemon Sorbet overtones with delicate hints of candied almonds, white pear and freshly baked bread.

Palate: Bright entry driven by puckering acidity that is gently drawn out by fine mousse and crisp flavours of granny smith apples, blossoms and a fine creaminess. The finish is zippy and refreshing boasting yet more lemon/lime tones and a lingering minerality.

Cellaring: Up to 4 years, however we enjoy it for freshness now.

Alcohol: 12.5%

Accolades: New release - not yet entered.

