



# STREICKER

## MARGARET RIVER

### 2015 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 in bottle for an additional 2 years, providing a perfect balance of freshness and complexity, until disgorgement.

**Vintage:** Quality as usual, was high, however yields were down across the region. Since early March a more autumn weather pattern came into being and with the passing of the low weather pattern that was Cyclone Olwyn the region experienced some rain with cooler night time temperatures. This has effectively extended the ripening period for red wine varieties quite nicely giving them more 'hang time' to enhance fruit development and flavour profiles with softer tannin levels arising as a consequence.

**Blend:** 100% Chardonnay

**Aroma:** Scents of white pear, brioche and freshly zested limes, underscored by tones of green apple skin and jasmine flower.

**Palate:** A pure, vibrant entry of tight natural acidity and fine engaging tannin are brought into balance and lent a pristine density by a fine, custard-lined mousse and creamy underlay. White flowers, pear flesh and mother of pearl throughout the length and finish.

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

**Alcohol:** 13.5%

**Accolades:** New Release, not yet entered.

