



2015 STREICKER SAUVIGNON BLANC SEMILLON

Winemaking: The fruit for our Bridgeland Sauvignon Blanc Semillon is selected from the best blocks of our Bridgeland vineyard in southern Margaret River. The fruit is handpicked, cold-crushed and 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 is barrel fermented in 33% new, 33% 2nd fill and 33% 3rd fill French oak barriques. The wine is sulphured pre-malolactic fermentation, in order to further preserve fresh fruit aromatics and pure acidity. It is then aged in oak for 9 months and battonaged every two weeks to develop texture and additional palate complexity, after which the wine is removed from barrel, clarified and bottled.

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.

Aroma: White pear, brioche and citrus zest with hints of gooseberry and snow pea.

Palate: Enters crisp and clean with layers of minerality and floral aromatics leading to a delicate palate with crunchy natural acid and French oak weight. The finish is long and refreshing with hints of vanilla pod, currents and graphite.

Cellaring: This is a fresh drink now style, but can be aged for up to 10 years for added complexity.

Alcohol: 12.6%

Accolades: TROPHY - Fume Blanc class, Margaret River Wine Show 2016
95pts, 'Special Value' star - James Halliday's 2017 Wine Companion

