



# STREICKER

MARGARET RIVER

## 2016 STREICKER IRONSTONE BLOCK OLD VINE CHARDONNAY

**Winemaking:** The fruit is hand-picked chilled and whole-bunch 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 and 33% are allowed to undergo malolactic fermentation, developing both richer, bolder aromatics and textural elements. 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:** The 2015 to 2016 vintage season in Margaret River was generally warm and dry up to the third week in January 2016. The relatively dry winter combined with a warmer growing season corresponded to vines achieving good shoot lengths and making the transition from vegetative growth to fruiting growth a little earlier than normal; a great feature for fruit quality. Our dry growing season was quenched on 19th March, 2016 with 50 mm of rain, enough to wash the dust of the vine leaves, top up the dry soil profiles and carry the vines through to full ripeness. The resulting wines are fragrant with succulent natural acidities, lovely textures and intense aromatic lift.

**Aroma:** Bold aromas of peaches, creamy French oak, cinnamon apple and nutmeg, hints of braised nuts and jasmine.

**Palate:** Coasting nectarine acidity and stone fruit flavours on the entry. The palate gently descends into spicy oak tones layered atop a granitic structure and finish with dried pear and brioche as an afterthought.

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

**Alcohol:** 13.5%

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

