



# STREICKER

MARGARET RIVER

## 2017 STREICKER IRONSTONE BLOCK CHENIN BLANC

**Winemaking:** The fruit is harvested at the coldest part of the day, cold crushed to press and skin contacted for 6 hours before gentle pressing. The juice is cold settled and racked to old French oak barriques for fermentation. When fermentation was complete, the wine was then aged on it's less with gentle battonage for 7 months before blending and bottling.

**Vintage:** The nature of the 2016 to 2017 vintage is reminiscent of the 2009 growing season, because the amount of accumulated warmth up until early new year was remarkably similar. January temperatures were similar to historical data for the area, in contrast, February and March were a fraction cooler. Those who risked all by waiting for the Indian Summer, were rewarded with tannin ripeness and the retention of the most beautiful fruit perfumes at relatively low sugar levels. The 2017 vintage highlighted the importance of best practice vineyard management, focusing on the basics of open and well solarised canopies, with balanced crop loads, so that the fruit could ripen at a reasonable pace.

**Blend:** 100% Chenin Blanc

**Aroma:** Aromas of almonds, lemon curd and spiced pears.

**Palate:** Soft entry of stone fruit and eastern spices, gently building to a fresh, viscous palate laced with hints of creamy French oak, quince and meringue. The finish is complex and lingering, with tones of apricot blossom and wheat husks.

**Cellaring:** Up to 8 years, however we enjoy it for freshness now.

**Alcohol:** 12%

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

