



STREICKER

2017 STREICKER ROSE

Winemaking: The Shiraz fruit is crushed and cold pressed immediately in order to extract only the slightest amount colour and only the purest fragrances and textures from the skins. The juice is cold settled prior to fermentation at low temperatures in barrel. Our aim is to preserve freshness and capture aromatics, while developing texture and complexity in oak. When fermentation was complete, the wine was then racked off of its lees to stainless steel before stabilising and bottling in July of the vintage.

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. As we approach the pruning season, it is time to focus on getting the architecture of the canopy correct, and setting the foundations for the 2018 vintage.

Aroma: Cherries, plum blossom and subtle brioche and dried herb hints.

Palate: A crunchy entry of natural acidity, red berries and candied apples. The palate is dry and succulent, with textural tones of eastern spice, strawberries and rose water leading to a quenching mineral finish.

Cellaring: Up to 2 years, however we enjoy it for freshness now.

Alcohol: 12%

Accolades: New release.

