



STREICKER

MARGARET RIVER

2014 BLANC DES BLANCS

- Winemaking:** The fruit for our sparkling is selected specifically for its acidity 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 then 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:** The Margaret River Wine Region has been blessed with eight great growing seasons in a row. Vintage 2014 started off with some late, heavy rainfall in September and two minor hail events in October. However from here on, there weren't any significant weather events until a heat spike the week prior to Christmas. The entire flowering period occurred in warm, mild conditions resulting in good fruit-set across all varieties. Vintage conditions were ideal for ripening all varieties with little or no disease present and no rainfall pressures.
- Aroma:** Lemon zest, granny smith apple and nectarines, with subtle aromas of brioche and toasted nuts
- Palate:** Viscous entry and stone fruit, white flowers and freshly cut apples, driven by puckering natural acidity and creamy tones. The finish is coating and fresh, with nuances of jasmine and fresh apricots.
- Cellaring:** Up to 4 years, however we enjoy it for freshness now.
- Alcohol:** 12.5%
- Accolades:** New Release, not yet entered.

