

## 2015 IRONSTONE BLOCK OLD VINE CHARDONNAY

Winemaking:	The fruit for the Ironstone Chardonnay is hand-picked from the Ironstone	
	Vineyard in the heart of Wilyabrup. The fruit is 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 is barrel fermented in 40% new, 30% $2^{nd}$ fill and 30% $3^{rd}$ fill French oak	
	barriques. 66% of the barrels are sulphured pre-malolactic fermentation, in	S STREICKER WINES \$
	order to further preserve fresh fruit aromatics and pure acidity. The other	
	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:	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:	Rich aromas of baked nectarine, honeyed nuts and peanut brittle, balanced	
	with citrus blossom and crisp red apple hints.	MARGARET RIVER
Palate:	Viscous fruit entry laced with toasty French oak and vibrant stone fruit acidity.	MARGARET RIVER
Falate.	Finishes with a slatey pois and yet more citrus flavours.	A A A A A A A A A A A A A A A A A A A
	Thisnes with a slatey pois and yet more cities havours.	
Cellaring:	This is a fresh drink now style, but can be aged for up to 10 years for added	
	complexity.	K
Alcohol:	13.7%	OTDELOVED
Accolades:	94/100—Ray Jordan's WA Wine Guide	STREICKER
	"Impressive Chardonnay from this now mature vineyard. Loads of stone fruit	IRONSTONE BLOCK
	intensity with cumquat and nectarine notes splashed with a little citrussy	OLD VINE CHARDONNAY
	tang. The palate is crisp and intense with flinty minerally character tightening	
	the screws and focusing the finish. One of the best from this vineyard."	An estate grown single vineyard wine
		Wilyabrup, Margaret River, Western Austr

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750 mL

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