



# STREICKER

MARGARET RIVER

## 2015 STREICKER NYSA

**This elegant addition as the Clairault Streicker Flagship Wine is a true expression of the Margaret River Wine Region. Crafted from the original 1976 plantings at the Clairault Vineyard, the fruit shows exceptional balance and quality, worthy of our Flagship Wine.**

**Blend:** 66.67% Cabernet Franc, 33.33% Cabernet Sauvignon

**Vineyard:** A1 and A2 block, Clairault Vineyard, Wilyabrup

**Fruit Selection:** The Cabernet Franc imparts the general personality, bringing delicate yet intense aromatics and fine elegant tannin. Whilst the Cabernet Sauvignon introduces a slighter darker spectrum of red fruits to the core of the wine and a touch of weight and persistence to an otherwise porcelain palate. Each parcel of fruit is kept separate during fermentation and maturation.

**Winemaking:** The fruit is hand-picked early in the morning, whilst the berries are still cool. It is de-stemmed and lightly crushed, so that each berry is barely split. Fermentation ensures, allowing slow, more controlled extraction of tannin and flavour. The wine is pumped over three times a day, then judiciously backed off as the wine develops. It then soaks on its skins for 14 days, before gentle pressing and barrelling down. The Cabernet Sauvignon is aged French oak barriques for 15 months. The Cabernet Franc requires a more gentle ageing platform and environment, and so, is aged in larger French oak puncheons for 15 months.

**Vintage:** Quality for the 2015 vintage was high, with yields down across the region. In early March an 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 extended the ripening period for red wine varieties giving them more 'hang time', which enhanced fruit development flavour profiles and softer tannin levels.

**Aroma:** Cassis, violets, graphite and mulberries, with integrated hints of cedar and cacao nib.

**Palate:** Pure blue fruit on the entry, with earthy, slatey flavours introducing supremely tight and structural tannin. A mysterious red fruit core leads to a coating finish dripping with longevity and liquorice flavoured length.

**Cellaring:** If you like bright, fresh, primary fruit, enjoy this wine over the next 8 years. If you prefer the tannins to soften and complex savoury notes to develop, careful cellaring of up to 20 years will be rewarded.

**Alcohol:** 14%



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