



STREICKER

MARGARET RIVER

2016 BLANC DE 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 2016 vintage season in Margaret River was generally warm and dry up to the third week in January. The relatively dry winter combined with a warmer growing season corresponded to vines achieving good shoot lengths and making the transition from vegetative growth to fruiting growth a little earlier than normal; a great feature for fruit quality. Our dry growing season was quenched on 19th March, 2016 with 50mm of rain, enough to wash the dust off the vine leaves, top up the dry soil profiles and carry the vines through to full ripeness. The resulting wines are fragrant with succulent natural acidities, lovely textures and intense aromatic lift.
- Vineyards:** Bridgeland
- Blend:** 100% Chardonnay
- Aroma:** Nectarine, jasmine and raw cashew. Hints of lanolin and freshly squeezed lemon.
- Palate:** Rich flavours of freshly browned brioche, nashi pear and citrus blossoms bristle atop a maelstrom of natural acidity, green plums and a delicate mousse. Fine tendrils of white fruit tannin and drive deliver a mineral finish or wet slate and mother of pearl.
- Cellaring:** Up to 4 years, however we enjoy it for freshness now.
- Alcohol:** 13.5%
- Accolades:** New release, not yet entered.



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