



# STREICKER

MARGARET RIVER

## 2017 BLANC DE BLANCS

- Blend:** 100% Chardonnay
- Vineyards:** Bridgeland Vineyard, Karridale
- Fruit Selection:** The fruit for our sparkling is always made from the same parcel of fruit in a particularly cool pocket of the Bridgeland Vineyard. It is selected specifically for its acidity - the innate regional fruit characters that predispose it to sparkling winemaking.
- 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 to 2017 vintage enjoyed accumulated warmth up until the new year. 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.
- Aroma:** White pear, brioche and freshly risen bread dough, dotted with hints of jasmine, cashews and lemon zest.
- 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%



3277 CAVES ROAD, WILYABRUP, MARGARET RIVER WINE REGION, WESTERN AUSTRALIA 6282

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