



STREICKER

MARGARET RIVER

2018 STREICKER IRONSTONE BLOCK

CHENIN BLANC

The Streicker Ironstone Block Chenin Blanc is a single-vineyard wine made from hand-harvested fruit from our Ironstone Vineyard in the heart of Wilyabrup. It is crafted into an elegant and nuanced wine.

Vineyard: Ironstone Block, Wilyabrup

Blend: 100% Chenin Blanc

Winemaking: The fruit is harvested at the coldest part of the day, cold crushed to press and skin contacted for 6 hours before gentle pressing. The juice is cold settled and racked to old French oak barriques for fermentation. When fermentation was complete, the wine was then aged on it's lees with gentle battonage for 7 months before blending and bottling.

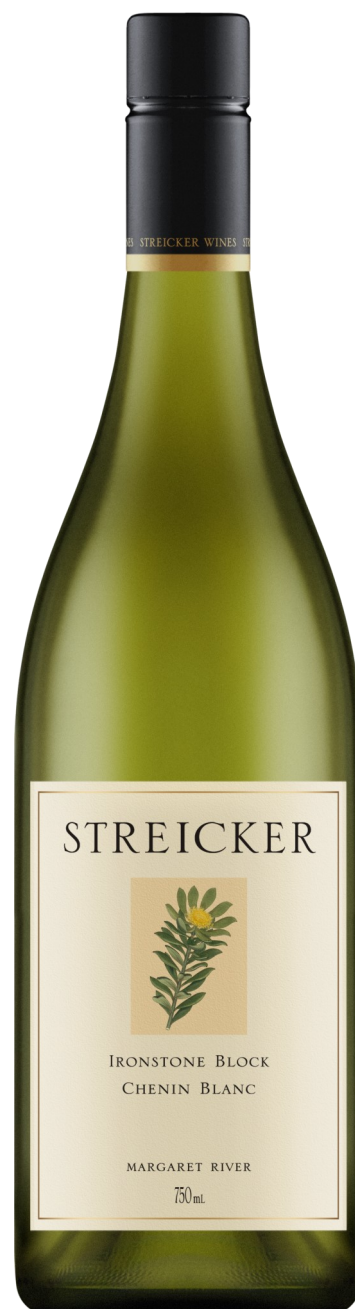
Vintage: After an unseasonable dry early Winter, late rains in August and September came to the rescue. Budburst commenced in early August and continued until late September. Significant rain events persisted through to mid-October, with conditions fining up through the flowering period enabling successful flowering and fruit set. Vine growth was excellent and excess vigour issues were dealt with by employing shoot thinning and vine de-legging practices, in a successful attempt to deter regrowth and crowding of fruit zone areas. Harvest began on the 27th January, in line with the earliest picking dates on record, trailing out until completion on the 13th April.

Aroma: Peaches, lemon curd and shaved almonds.

Palate: A bristling entry of viscous fruit textures and acidity, followed by flavours of ripe stone fruits, lime zest and brioche. Voluptuous lines of green fruits, blossoms and granite deliver a seamless finish with a fine and lasting texture of oyster shell and sea-spray.

Cellaring: Enjoyed for its freshness now or cellar for up to 8 years for further complexity.

Alcohol: 12.5%



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