

2018 Streicker Bridgeland Block

FUMÉ BLANC

Winemaking:

The fruit for our Bridgeland Block Fumé Blanc is selected from the best block of our Bridgeland vineyard in southern Margaret River. The fruit is handpicked, cold-crushed and 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 33% new, 33% 2nd fill and 33% 3rd fill French oak barriques. The wine is sulphured pre-malolactic fermentation, in order to further preserve fresh fruit aromatics and pure acidity. 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:

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.

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Vineyards: Bridgeland

Blend: 100% Sauvignon Blanc

Aroma: Gooseberries, lemon zest, currants and jasmine.

Palate: White stone fruit and creamy French oak flavours introduce a pure

palate of coating natural acidity and fine fruit textures. A finish of

freshly zested lime, granite and honeycomb.

Cellaring: This is a fresh drink now style, but can be aged for up to 10 years

for added complexity.

Alcohol: 13%

