



# STREICKER

MARGARET RIVER

## 2018 STREICKER BRIDGELAND BLOCK PINOT NOIR

**Winemaking:** The fruit was hand-picked with 33% being kept as whole clusters, and the other 66% de-stemmed on top to promote extraction of spicier flavours and more savoury fruit characters and textures. The fruit was open fermented and punched down 3 times a day. The still fermenting wine was then gently separated from the skins and allowed to finish ferment in Burgundian-style oak barrels, 25% which were new. The wine was then aged in oak for 10 months, after which it was 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.

**Vineyards:** Bridgeland

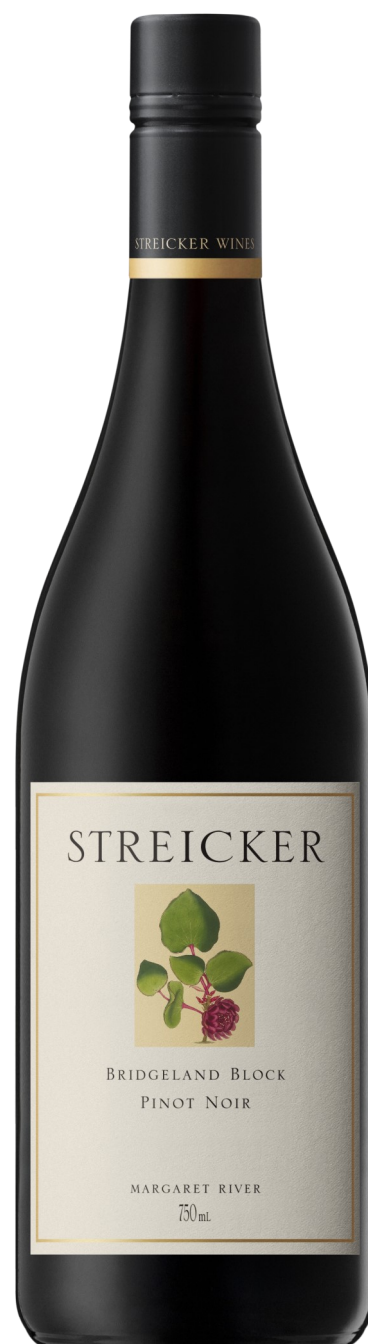
**Blend:** 100% Pinot Noir

**Aroma:** Raspberries, red apple skin, undergrowth and rose water.

**Palate:** Bright flavours of red cherries, sour plums and cinnamon on the entry, guided by fleshy textures of crushed apple flesh and satsuma plums. A vital line of chalky acidity and white pepper drive the palate to a crystalline finish of red fruits and spicy oak.

**Cellaring:** This is a fresh drink now style, but can be aged for up to 8 years for added complexity.

**Alcohol:** 14%



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