



SUCKFIZZLE

SAUVIGNON BLANC SEMILLON 2006

WINEMAKER'S NOTES

The Suckfizzle Sauvignon Blanc Semillon is a single vineyard wine, and as such, expresses the specific vineyard site in each season. Over time and vintages, the wines become an archive or a chronology of the events of the seasons, and capture the uniqueness of the site, allowing all to witness the development of the wine's style and personality. From Augusta in the very south of the Margaret River region, the wine is a classic, complex and unique example of Margaret River's signature regional white blend.

TASTING NOTES

- Appearance:** *Straw Green.*
- Aroma:** *A distinctive and multifarious bouquet of lemon/lime preserves, sweet herbs, cut grass, gooseberry, mineral/flint talc and toasted oak spice.*
- Palate:** *Structured by the driving purity of Semillon's citrus fruits then enriched with Sauvignon Blanc's nectarine, gooseberry, passionfruit and sweet herbs.*
From fermentation and lengthy maturation in oak, the palate acquires an oak veneer, a mineral edge and lemon butter richness. In time, the tightly woven acidity will soften and the oak will meld with the ample ripe fruit to yield a fine, long living layered and meticulously structured wine.
- Food Ideas:** *Poached salmon, natural oysters, chevre*
- Cellaring:** *8 years plus and best from 2008 to 2013.*
- Analysis:** Alcohol: 13% vol pH: 3.15
Acidity: 7.2 g.lt Residual Sugar < 0.2g.lt



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TECHNICAL NOTE

- Vineyard:** *8ha in size and yielding 5 tonnes/ hectare from an average vine age of 14 years.*
- The Augusta site presents great challenges to the growing of quality grapes. Viticulturally our biggest challenges are canopy and water management, vine balance and the chance that marauding birds can destroy the entire crop in a matter of hours. South easterly winds and extensive cloud cover during the ripening season are the most influential climatic effects.*
- The season:** *The typical cool and wet conditions of spring were followed by an unseasonal cool summer and autumn harvest period with harvest delayed by two weeks in order to achieve ripeness. 2006 was the latest and most protracted vintage experienced in the region. All the Sauvignon Blanc and Semillon blocks were picked in the last week of March.*
- Blend:** *75% Sauvignon Blanc 25 % Semillon*
- Winemaking:** *All blocks used to make the Suckfizzle Sauvignon Blanc Semillon are hand-picked and vinified separately.*
- The baume range for the Sauvignon Blanc is 12.0 to 12.5 and the Semillon 11.5 to 12.0.*
- After cooling overnight, the grapes are whole fruit pressed. The free run juice is lightly settled then transferred to barrel for fermentation in 100% new French oak barriques. At the end of the alcoholic fermentation, the percentage of new oak is reduced to 50 % for the barrel maturation phase.*
- In December of the vintage year the component wines are racked off gross lees and blended, on the basis of quality and style. The blend is always Sauvignon Blanc dominant. Further barrel maturation continues until July of the following year. Bottling occurs in August of the first year, post the vintage and release is 12 months after bottling.*
- Closure:** *Screwcap*
- Market:** *Domestic and export*



Suckfizzle Produced and Bottled by Stella Bella Wines

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