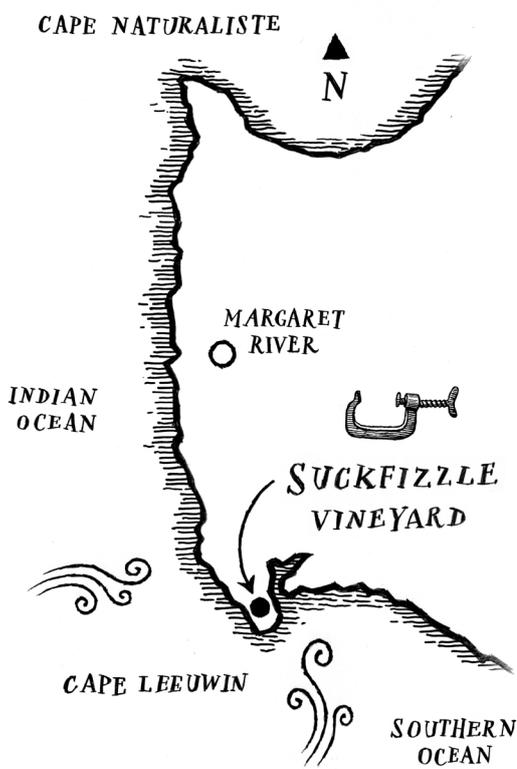


SUCKFIZZLE

CABERNET SAUVIGNON 2016



Location: Augusta, WA
Longitude: 34 17'58.6 S
Latitude: 115 08'42.3 E
Elevation: 6m

Suckfizzle. A name and story with a sense of fun and serious substance. A tale of two giants, our man Great Lord Suckfizzle roamed the earth drinking wine engaging in pointless irrelevant conversation with his rival Great Lord Kissmyarse. And so it be.

Place

This extraordinary location is influenced by the cooling winds off the Southern Ocean and moderated by warmth from the Blackwood River inlet. Creating a distinguished climate and vineyard profile that produces fruit with distinctive flavour and characteristics, making it the most unique vineyard in Margaret River.

2016 Vintage

In 2016 it was rainfall early in the season that challenged our viticulturists and winemakers. With love and diligent care our team walked the vineyards every two days to ensure only the highest quality fruit was harvested. The positive outcome from the January rains were that our reds were not advanced enough in their maturity to be affected at all. They absorbed the water and required no irrigation. A great result for flavour and tannin development.

Winemaking

Small batches were selectively sorted into the red fermenter for vinification with a portion of each block left on skins for extended maceration over 10 days. Post MLF each individual batch was racked to a selection of French barriques for 14 months maturation.

SUCKFIZZLE

CABERNET SAUVIGNON 2016



Appearance

Red with a light purple hue.

Aroma

Upfront raspberry, cranberry & cherry lift out of the glass. The nose opens with bramble berries, black currant and a violet lift. Combining with hints of freshly dried herbs with a subtle vanillin lift. Completed by a unique mineral sea spray and nori element from the Southern Ocean.

Palate

Brimming with fresh red berries and sweet cherries. The palate is extremely precise, poised and medium bodied; reflecting the unique Suckfizzle site. Persistence of flavour is remarkable. Fine gravelly shaped tannins drive the palate and creates a silky finish.

Enjoyment

Leeuwin Grass Fed Beef eye fillet cooked to perfection with roasted root vegetables.

Wine Specs

Vineyards	Suckfizzle
Blend	100% Cabernet Sauvignon
Oak	14 months in 39% new French Taransaud, Boutes and Saury Coopers
Cellar	20 plus years
Alcohol	14.0%
pH	3.52
Acidity	6.54