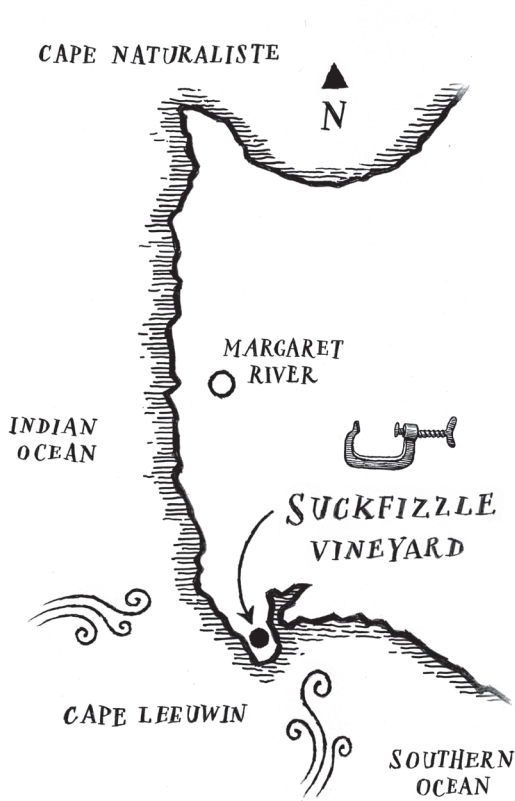


# SUCKFIZZLE

2017 Cabernet Sauvignon



Bursting with its signature cherry red fruits, forest floor and Nori, Suckfizzle Cabernet is medium bodied with a backbone of untamed yet silky tannin and a core of ripe Cabernet fruit enhancing the innate edginess of this southern rebel.

## The Suckfizzle Vineyard

The most southern and unique vineyard in the Margaret River Region.

Situated in Augusta, surrounded by the Southern and Indian Oceans and just a stone's throw from the Blackwood River inlet. This extraordinary location is influenced by the prevailing Antarctic winds of the Southern Ocean and moderated by the warmth of the mighty Blackwood river. By day it is 4-5 degrees cooler than Margaret River and by night it is 2-3 degrees warmer. Thus, creating wines with distinct flavour, character and age-ability.

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## Appearance

Red with a light purple hue.

## Aroma

The nose is enticing with fresh ground coffee with a hint of dark soy. Alluring scents of red currant and violet are backed by subtle star anise and fresh tobacco leaf. Completed by a unique mineral sea spray and nori element from the Southern Ocean.

## Palate

Brimming with a concentrated palate of cranberry, red cherry and redcurrants, balanced with a salivating cool climate acidity. There is a sweet richness of concentrated fruits finishing with a super fine tannin that leaves you wanting another sip.

## Enjoyment

Margaret River Wagyu

## Vintage 2017

Cooler temperatures and some unusual rainfall meant extra attention was required in the vineyard to ensure the fruit was in perfect condition. 2017 delivered a longer slower ripening season resulting in a concentration of ripe flavours at low sugar levels and high natural acidity, providing the perfect balance of aromatics, precision and flavour.

## Winemaking

Each parcel is selectively handpicked based on flavour, tannin ripeness and soil type. Small parcels of hand picked fruit are destemmed and hand sorted and gently tipped without any maceration (or pumps), into the fermenter to ensure a plush palate is driven by Cabernet Sauvignon skin tannin. Two days cold soak followed by primary ferment and no post ferment maceration. Pressed to selected French oak barriques after primary ferment for MLF in barrel. Minimal racking and a hands off approach to let the wine mature in peace.

## Vineyard Data

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

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## Wine Specs

Vineyards	Suckfizzle
Blend	100% Cabernet Sauvignon
Oak	14 months in 35% new French - Taransaud, Boutes and St Martin
Cellar	20+ years
Alcohol	14.2%
pH	3.53
Acidity	6.54