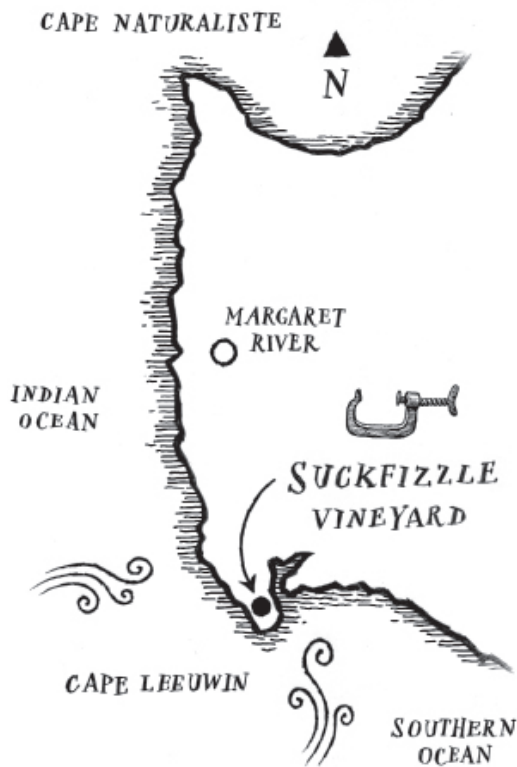


# SUCKFIZZLE

## 2021 Cabernet Sauvignon



### Vineyard Data

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

### Wine Specs

Vineyards	Suckfizzle
Blend	100% Cabernet Sauvignon
Oak	10 months in 30% new French - Taransaud, Boutes and St Martin
Cellar	20+ years
Alcohol	13.8%
pH	3.47
Acidity	6.95

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.

### Appearance

Red with a light purple hue.

### Aroma

The nose opens with an enticing combination of redcurrant, mulberry and cranberry, backed with a subtle hint of char and tobacco leaf. Completed by a unique mineral sea spray and nori element from the Southern Ocean.

### Palate

A plush palate brimming with raspberry, cherry and blueberry is balanced with salivating, cool climate acidity. Soft and supple tannins, hints of delicate spice balance the sweet fruit richness and lengthen the mouthfeel. One glass will never be enough.

### Enjoyment

Margaret River Lamb Cutlets

### Vintage 2021

We were challenged, battered and bruised, a couple of far north cyclones and a dearth of vintage workers made this a vintage to remember. But with the expertise of our vineyard crew, a program of shoot thinning, leaf plucking and bunch thinning made sure that we emerged triumphant with reds that are highlighted by crisp natural acidity and ripe fruit flavours.

### Winemaking

Individual parcels are selectively handpicked according to flavour, tannin ripeness and soil type. The fruit is kept separate, remaining in small batches, destemmed, hand sorted and gently tipped without maceration into the fermenter, ensuring a flavour profile that delivers a plush palate which is driven by Cabernet Sauvignon skin tannin. Whole berries are pressed to selected French oak barriques for malolactic fermentation in barrel. The wine sees minimal racking and a hands off approach ensuring it matures in peace.