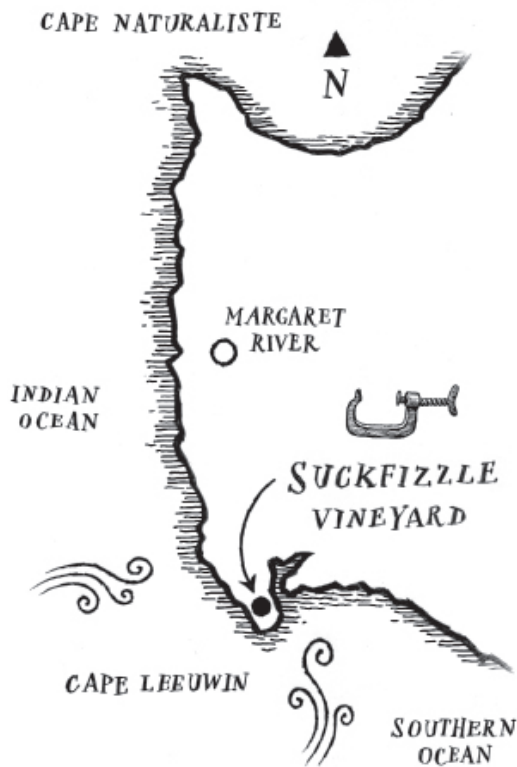


# SUCKFIZZLE

## 2022 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	9 months in 33% new French - Taransaud and Boutes
Cellar	20+ years
Alcohol	14.2%
pH	3.52
Acidity	5.78

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 dark purple hues.

### Aroma

The nose is dark and brooding with an enticing combination of redcurrant, mulberry and red liquorice, backed with a subtle hint of char. Completed by a unique mineral sea spray and nori element from the Southern Ocean.

### Palate

A medium to full bodied palate, brimming with redcurrant and cherry, balanced with salivating, cool climate acidity. Soft, powdery tannins provide a delicate yet powerful grip, this wine is built to age. One glass will never be enough.

### Enjoyment

Margaret River Lamb Cutlets

### Vintage 2022

Ripening conditions couldn't have been better, low rainfall and a warm summer provided fast ripening and a small picking window. Temperatures cooled late in the season allowing that much loved hang time for our red varieties, helping to develop those lovely intense, plush and dense flavour profiles in all of our red fruits. This was a great year to be in the cooler part of town.

### 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.