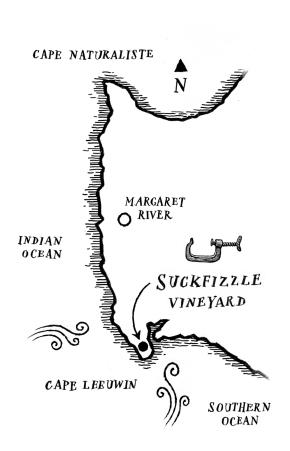
# SUCKFIZZLE

## CABERNET SAUVIGNON 2014



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

Elevation: 6m

Climate Data: DAFWA Margaret

River + Suckfizzle

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.

## 2014 Vintage

Margaret River experienced one of its warmest vintages on record in 2014. The red harvest benefitted from mild conditions throughout March and April which enabled the prefect balance of tannin and flavour development. The reds from this vintage will be recognised for their delicious red berry fruits and soft tannins.

## 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 11 days. Post MLF each individual batch was racked to a selection of French barriques for 17 months maturation.

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Deep red.

#### Aroma

The nose opens with raspberries, red currant, cassis and a violet lift. Then combines with hints of subtle bay leaf, red pepper and a mineral sea spray and nori element from the Southern Ocean.

#### Palate

Brimming with dark cherry, plums and blueberries. The plate is intense, precise and concentrated; reflecting the unique Suckfizzle site. The tannins are intentionally rustic to create a wine that is very enjoyable now and built to grow and mature over time.

## Enjoyment

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

## Wine Specs

Vineyards Suckfizzle - 65% Block One 35% Block Four

Blend 100% Cabernet Sauvignon

Oak 17 months in 40% new French barriques

Cellar 20 plus years

Alcohol 13.8% pH 3.51 Acidity 6.85

