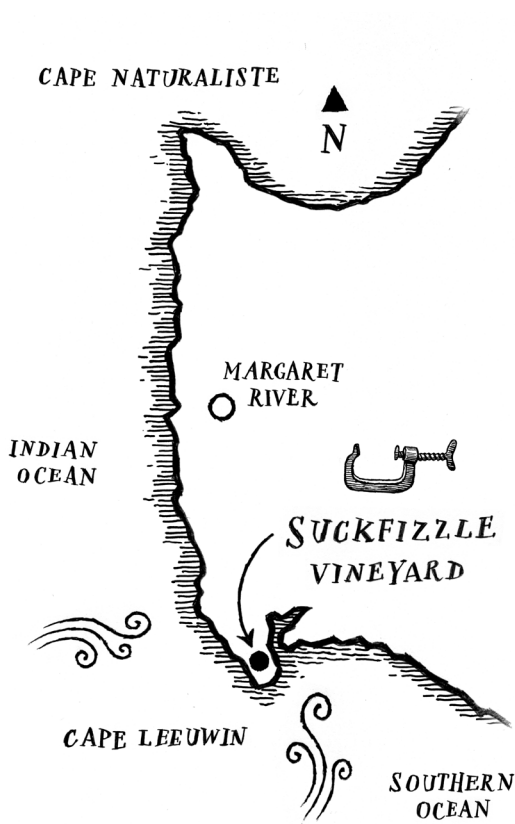


SUCKFIZZLE

CABERNET SAUVIGNON 2015



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.

2015 Vintage

Very low crop levels were a result of some out of character weather during fruit set. Thanks to the hard work to retain good vine structure and fend off hungry grape eating birds in the vineyard. We had a small amount of very high quality fruit with bright fresh and concentrated flavours with high natural acidity in good balance.

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 18 months maturation.

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Appearance

Red with a light purple hue

Aroma

The nose opens with bramble berries, black currant and a violet lift. Combining with hints of choc mint menthol and subtle mocha oak. Completed by a unique mineral sea spray and nori element from the Southern Ocean.

Palate

Brimming with juicy redcurrants, plums and rich chocolate. The plate is extremely precise, poised and medium bodied; reflecting the unique Suckfizzle site. The tannins are ultra-fine with driving acidity creating great length and freshness.

Enjoyment

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

Wine Specs

Vineyards	Suckfizzle
Blend	100% Cabernet Sauvignon
Oak	18 months in 52% new French Taransaud, Bel Air and Saury Coopers
Cellar	20 plus years
Alcohol	13.8%
pH	3.47
Acidity	6.5