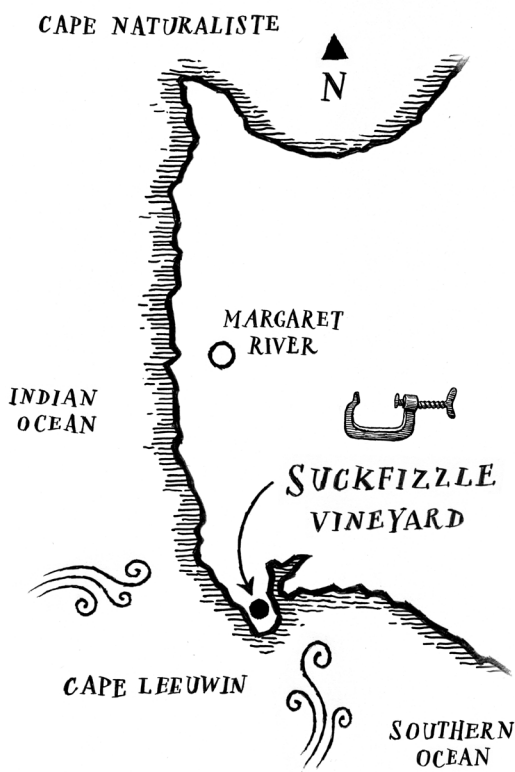


# SUCKFIZZLE

## SAUVIGNON BLANC SEMILLON 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 irrele-vant 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

The more southern aspect of the vineyard in addition to the Hardy Inlet and West Bay influence resulted in less diurnal variation in temperature which meant the natural acidity and varietal character of the grapes was retained. Harvest timing was slightly earlier than normal and the white wines have good depth of flavour and great finesse.

### Winemaking

Each small batch was hand-picked, cooled overnight then whole bunch pressed to provide supple and fine phenolics, which did not require fining. The free run juice was lightly settled then transferred to barrel for fermentation in 60% new French oak. Post fermentation the new oak was reduced to 40% for maturation. Battaonage was undertaken once per month to bring texture and some savoury elements, following 14 month maturation. This wine is always an aged release.

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### Appearance

Straw with a hint of lime.

### Aroma

The initial aromas present a gunflint, struck match and fresh sea spray character. With one swirl of the glass you are enticed with intense aromas of candied lime, charred lemon meringue and exotic fruits of quince and rambutan.

### Palate

The palate is exceptionally concentrated, textured and dense from the barrel fermentation and battonage. The interplay between the fruit and the oak drives flavours of candied lime and lemon, backed by a freshening grapefruit acidity, which stimulates the palate. The ageability of this wine cannot be underestimated.

### Enjoyment

King fish ceviche with coriander sprigs.

### Wine Specs

Vineyards	Suckfizzle
Blend	61% Sauvignon Blanc 39% Semillon
Oak	60% ferment + 40% 14 months maturation
Cellar	20 plus years
Alcohol	12.5%
pH	3.22
Acidity	6.66