SUCKFIZZLE

SAUVIGNON BLANC SEMILLON 2015



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.

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 of 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

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. Battonage 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 yellow hue.

Aroma

The initial aromas present a gunflint and popcorn toastiness with fresh sea spray character. With one swirl of the glass you are enticed with rich and complex aromas of candied lemon, lime and peach.

Palate

The palate is exceptionally fresh and crisp with incredible minerality. Flavours of lemon in all spectrums drive the palate. Complimented by ultra-fine phenolics and creamy vanillin oak. This wine is super intense and detailed, yet fresh and fine. Its agebility 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	12.6%
pН	3.14
Acidity	7.4

