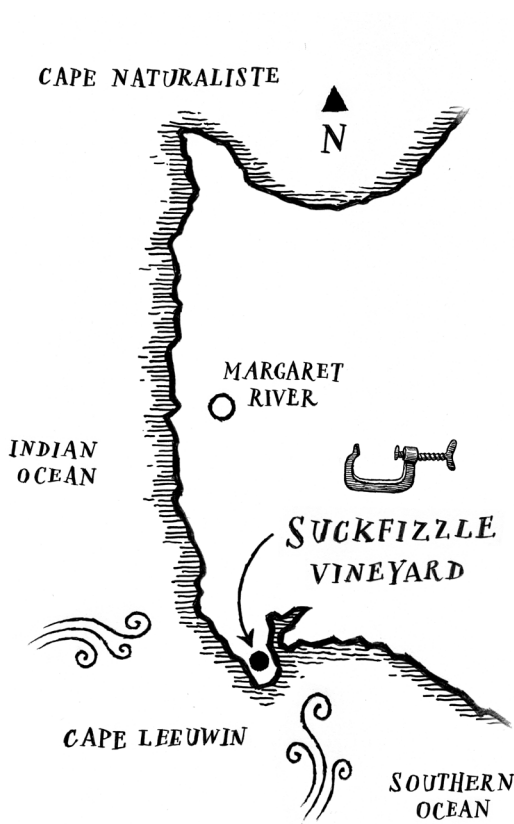


SUCKFIZZLE

SAUVIGNON BLANC SEMILLON 2016



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 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.

2016 Vintage

In 2016 it was rainfall early in the season that challenged our viticulturists and winemakers. With love and diligent care our team walked the vineyards every two days to ensure only the highest quality fruit was harvested. The positive outcome from the January rains were that our reds were not advanced enough in their maturity to be affected at all. They absorbed the water and required no irrigation. A great result for flavour and tannin development.

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 50% new French oak, 30% second fill and 20% third fill old 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

Pale straw with green hues.

Aroma

The aroma is extremely vibrant and lifts out of the glass. Fresh guava, cantaloupe, tangerine, kaffir lime leaf and lemon rind are complimented by well-integrated scents of smokey new oak.

Palate

The palate is exceptionally fresh and crisp with incredible minerality. Flavours of lemon rind, crushed lime, and guava are complimented by a subtle vanillin sweetness. Focused and persistent acidity creates beautiful length of flavour. Its ageability cannot be underestimated.

Enjoyment

King fish ceviche with coriander sprigs.

Wine Specs

Vineyards	Suckfizzle
Blend	90% Sauvignon Blanc 10% Semillon
Oak	50% ferment + 40% 14 months maturation
Cellar	20 plus years
Alcohol	13.2%
pH	3.18
Acidity	7.51