SUCKFIZZLE

SAUVIGNON BLANC SEMILLON 2018



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 irreverent 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.

2018 Vintage

A wet December with a very large rainfall (over 100mm) event at veraison provided perfect moisture in the soil for our vineyards. Dry conditions from January through until mid April resulted in another classic vintage in all our Southern Margaret River vineyards.

Winemaking

Each small batch was hand-picked, cooled overnight then whole bunch pressed to provide supple and fine phenolics. The free run juice was lightly settled then transferred to barrel for fermentation in 20% new French oak, 50% second fill and 30% third fill old oak. Battonage was undertaken once per month to bring texture and some savoury elements, following 10 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, tangerine, lime, passionfruit and exoctic tropical fruits are complimented by well-integrated scents of sea spray.

Palate

The palate is exceptionally fresh and crisp with incredible minerality. Flavours of lemon rind and grapefruit drive the palate and are complimented by subtle poached pears and praline sweetness. Focused and persistent acidity creates beautiful length of flavour. Its agebility cannot be underestimated.

Enjoyment

King fish ceviche with coriander sprigs.

Wine Specs

Vineyards	Suckfizzle
Blend	63% Sauvignon Blanc 37% Semillon
Oak	20% new, 50% 2nd, 30% 3rd 10 months maturation
Cellar	20 plus years
Alcohol	12.7%
pН	3.21
Acidity	7.91

