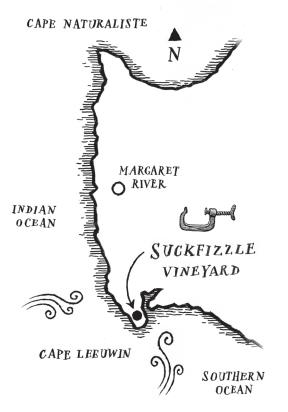
# SUCKFIZZLE 2019 Sauvignon Blanc Semillon





## Vineyard Data

Location:	Augusta, WA
Longitude:	34 17'58.6"S
Latitude:	115 08'42.3"E
Elevation:	6m
Climate Data: River +	DAFWA Margaret Suckfizzle

## Wine Specs

Suckfizzle
78% Sauvignon Blanc 22% Semillon
25% new, 55% 2nd, 20% 3rd 10 months maturation
20 plus years
20 prus / curs
13.3%

The story begins here...a wine as unique in its inception as it is now. An extreme expression of the Margaret River white blend. A narrative of place and style, a wine of distinction and raw individuality grounded by complexity and ageability like no other.

## The Suckfizzle Vineyard

The most southern and unique vineyard in the Margaret River Region.

Situated in Augusta, surrounded by the Southern and Indian Oceans and just a stone's throw from the Blackwood River inlet. This extraordinary location is influenced by the prevailing Antarctic winds of the Southern Ocean and moderated by the warmth of the mighty Blackwood river. By day it is 4-5 degrees cooler than Margaret River and by night it is 2-3 degrees warmer. Thus, creating wines with distinct flavour, character and age-ability.

### Appearance

Pale straw with a green hue.

#### Aroma

The aroma is extremely vibrant and lifts out of the glass. Fresh guava, charred preserved lemon and kaffir lime with hints of crunchy nettle, mango and musk.

#### Palate

Exceptionally fresh and crisp with zesty citrus flavours of lemon rind and just a hint of musk. An edginess that delivers full flavoured texture, complexitity and a luscious phenolic grip. Its agebility cannot be underestimated.

#### Enjoyment

King fish ceviche

#### Vintage 2019

The 2019 vintage will be remembered for the cool conditions from budburst which continued over the ripening period. Some unseasonal humidity, light rain and no wind provided challenges for all vineyards. The flavour and acid profile in all white varietals are intense in flavour and acid, it will be a long lived vintage.

#### 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 25% new French oak, 55% second fill and 20% 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.