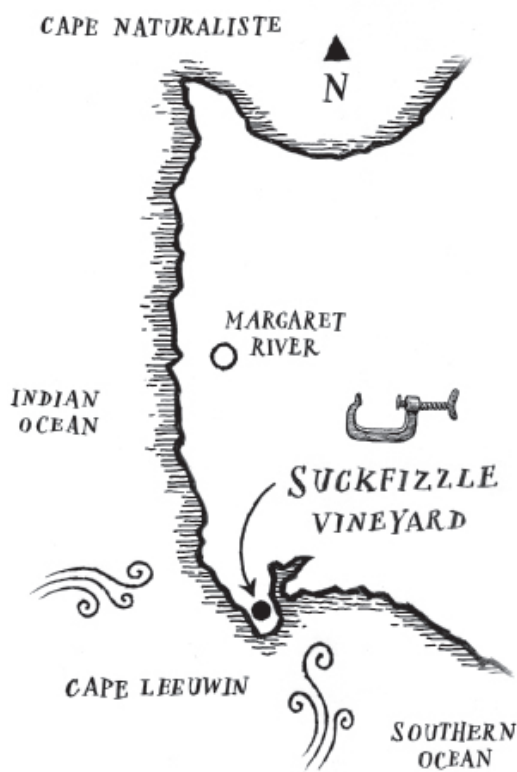
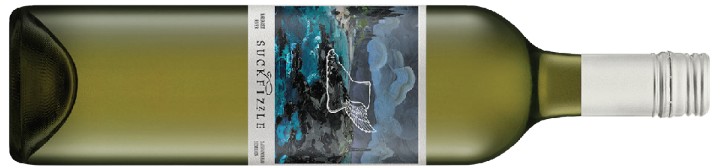


SUCKFIZZLE

2022 Sauvignon Blanc Semillon



Vineyard Data

Location:	Augusta, WA
Longitude:	34 17'58.6"S
Latitude:	115 08'42.3"E
Elevation:	6m

Wine Specs

Vineyards	Suckfizzle
Blend	74% Sauvignon Blanc 26% Semillon
Oak	37% new oak 9 months maturation
Cellar	20 plus years
Alcohol	13.7%
pH	3.15
Acidity	7.49

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 apricot, nectarine and citrus flowers, with hints of musk and a savoury, nutty note.

Palate

Exceptionally fresh and crisp with flavours of ripe nectarine, pear, quince and tropical fruits. A salivating, saline quality that delivers full flavoured texture, complexity and a luscious phenolic grip. Its ageability cannot be underestimated.

Enjoyment

King fish ceviche

Vintage 2022

Ripening Conditions couldn't have been better, low rainfall and a warm summer provided fast ripening and a small picking window to ensure the perfect citrus based flavour profile we are chasing in all white varieties. With some consecutive hot days acids definitely dropped and flavours built quickly toward mid March. Punchy, ripe, exotic fruit with crushed citrus in Sauvignon and Semillon.

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 37% new French oak. Battonage was undertaken once per month to bring texture and some savoury elements, following 9 month maturation.