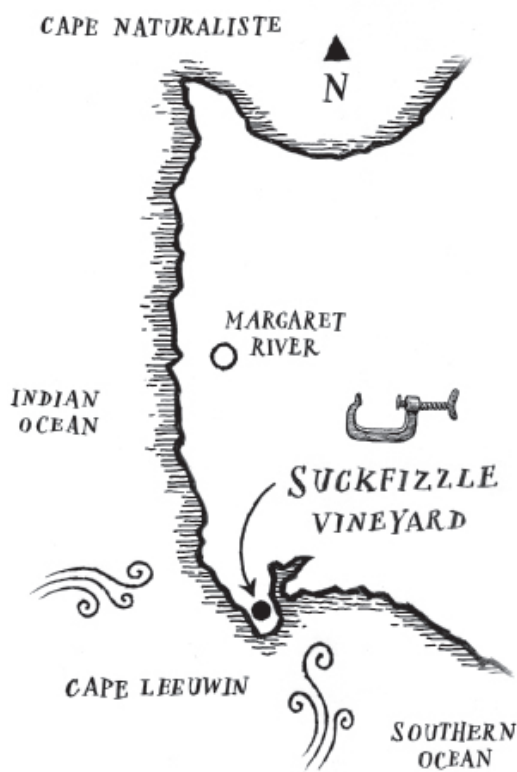
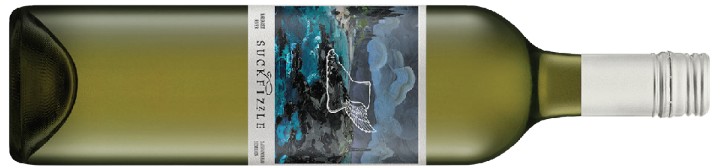


# SUCKFIZZLE

## 2023 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	77% Sauvignon Blanc 23% Semillon
Oak	27% new oak 9 months maturation
Cellar	20 plus years
Alcohol	13.3%
pH	3.09
Acidity	8.17

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, dried mango and lime blossom, with hints of lemon and a heady, praline note.

### Palate

Exceptionally fresh and crisp with flavours of pink grapefruit, mango and lime zest and a hint of musk. 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 2023

An epic Southern Margaret River vintage, a cool October and November gave way to a warm summer, accelerating ripening across all varieties. March brought a refreshing coolness, accentuating the delicate flavours of the harvest. Sauvignon Blanc and Semillon were fruitful with lovely aromatic intensity.

### 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 27% new French oak. Battonage was undertaken once per month to bring texture and some savoury elements, following 9 month maturation.