



SUCKFIZZLE

SAUVIGNON BLANC SEMILLON 2012

WINEMAKER'S NOTES

The Suckfizzle Sauvignon Blanc Semillon is a single vineyard wine and as such expresses the specific vineyard site in each season. Over time and vintages the wines become an archive, or a chronology of the events of the seasons, and capture the uniqueness of the site, allowing all to witness the development of the wine's style and personality. From Augusta in the very south of the Margaret River region, the wine is a classic, complex and unique example of Margaret River's signature regional white blend.

TASTING NOTES

Appearance:

Golden straw with a hint of lime.

Aroma:

The bouquet has an alluring musk, cantaloupe and peach perfume followed again by lemon curd. Multi layered and complex the nose reveals gunsmoke and savoury battonage characters with a rich aromatic intensity.

Palate:

The palate has a beautiful spring water minerality, it is supple and showing fine phenolics – a result of the hand-picked fruit. Bright jasmine flowers and luscious flavours of rambutan and orange blossom are carried by a fresh acidity, the finish is long and this wine is built to age. The pristine palate reflects this vineyard's southern aspect showing precision and poise.

Food ideas: *Chargrilled squid with fennel, lemon and feta salad and verjuice dressing.*

Cellaring: *20 years plus.*

SUCKFIZZLE SAUVIGNON BLANC SEMILLON 2012 · TECHNICAL NOTES

Alcohol: 12.5% vol

Acidity: 6.66g/L

pH: 3.22

Blend: 61% Sauvignon Blanc
39% Semillon

Vineyard:

Only 8ha in size and with an average vine age of 20 years, this Augusta site presents great viticultural challenges. Volume is at the mercy of mother nature and the fruitfulness of each vintage. Our biggest challenges are canopy and water management, vine balance and the chance that marauding birds can destroy the entire crop in a matter of hours. South easterly winds and extensive cloud cover during the ripening season are the most influential climatic effects.

2012 Vintage:

Reasonable winter rains led into favourable spring conditions with an absence of the violent wet weather that can reduce fruitfulness. Summer was, again, long and mild, with very few heat spikes and little rain. The marri trees had fantastic blossom (the best since 1994), that lingered on and reduced bird pressure facilitating even ripening. As such, all grapes could be picked with no disease and at perfect ripeness. The more southern aspect of the vineyard in addition to the Hardy Inlet and West Bay influence resulted in less diurnal variation in temperature which meant the natural acidity and varietal character of the grapes was retained. Harvest timing was slightly earlier than normal and the whites wines have good depth of flavour and great finesse.

Winemaking:

All blocks used to make the Suckfizzle Sauvignon Blanc Semillon are hand-picked and vinified separately. The Baumé range for the Sauvignon Blanc is 12.5° Bé to 13.0° Bé and the Semillon 12.0° Bé to 12.5° Bé. After cooling overnight, the grapes are whole fruit pressed. The free run juice is lightly settled then transferred to barrel for fermentation in 100% new French oak barriques. At the end of the primary fermentation, the percentage of new oak is reduced to 50% for the barrel maturation phase. In December of the vintage year the component wines are racked off gross lees and blended, on the basis of quality and style. The blend is always Sauvignon Blanc dominant. Further barrel maturation continues until July of the following year.

