



SUCKFIZZLE

CABERNET SAUVIGNON 2005

WINEMAKER'S NOTES

The Suckfizzle Cabernet Sauvignon 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 Cabernet Sauvignon.

TASTING NOTES

Appearance:

Dark ruby.

Aroma:

Perfumed and intense – complex aromas of bright and powerful blue, red and black berry fruits, sweet mint, a perfumed whisper of freshly rubbed herbs and fine dusty cocoa and spice aromas of oak.

Palate:

Fruit rich, layered and meticulously structured with supple fruit tannins and a fine talc-like powdery oak to provide structural restraint to the wine.

Food ideas: Barbecued lamb or goat and aged cheddar.

Cellaring: 12 years plus and best from 2010 to 2020.

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<i>Alcohol:</i>	14.0% vol	<i>Std Drinks:</i>	8.3
<i>pH:</i>	3.6	<i>Acidity:</i>	6.0g/L
<i>Residual Sugar:</i>	< 0.2g/L	<i>Blend:</i>	100% Cabernet Sauvignon

Vineyard:

8ha in size and yielding 5 tonnes/hectare from an average vine age of 14 years.

The Augusta site presents great challenges to the growing of quality grapes. Viticulturally 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.

2005 Vintage:

A warm and wet spring followed by a warm and dry summer and autumn harvest period that enabled full fruit ripeness and the capture of classic Cabernet perfume.

Winemaking:

The two blocks of Cabernet Sauvignon that make the Suckfizzle Cabernet Sauvignon are hand-picked and vinified separately.

A portion of each block remains on skins for an extended maceration period with the remaining portions pressed to tank. The malolactic fermentation occurs in tank and on skins.

Maturation occurs in a selection of French tonnellerie's barriques for 28 months. The length of time in oak is extended to ensure full integration of the oak and fruit tannins in the wine.

Bottling occurs in July of the second year, post vintage and release is 6 months after bottling.

Closure: Screwcap

Market: Domestic and export

