



SUCKFIZZLE

CABERNET SAUVIGNON 2008

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:

Intense garnet with red/purple hues.

Aroma:

Perfumed and intense; complex aromas of deep, dark berry fruits - cassis, redcurrants, dark cherries - with a seductive mocha oak overlay. Subtle floral notes emerge with time. The signature bay leaf element is buried deep in this rich and complex nose, still playing an important role.

Palate:

Classic Cabernet Sauvignon; powerful and structured. Very compact and dense, with the powerhouse fruit restrained by fine grained tannins and oak, just as it should be in great Cabernet. A long, yet not expansive, palate with great fruit length. Finishing with ample, beautifully structured tannins and a floral retro-nasal lift. This is a serious wine; Margaret River Cabernet Sauvignon "to a T", from a great vintage - not something to miss out on.

Food ideas: Barbecued lamb or goat and aged cheddar.

Cellaring: Enjoy now and over the next 15-20 years.

SUCKFIZZLE CABERNET SAUVIGNON 2008 · TECHNICAL NOTES

<i>Alcohol:</i>	14.0% vol	<i>Std Drinks:</i>	8.3
<i>pH:</i>	3.38	<i>Acidity:</i>	6.7g/lt
<i>Residual Sugar:</i>	< 0.5g/lt	<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.

2008 Vintage:

A dry and warm Spring/Summer and an Autumn harvest period of continued warmth presented near perfect vintage conditions.

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

