



SUCKFIZZLE

CABERNET SAUVIGNON 2009

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:

Hues of deep red.

Aroma:

The nose is strikingly perfumed with ripe mulberries, blackberries and redcurrants lifted by a hint of both star anise and sage. The background expression of mocha and vanillin from selected Tronçais French oak barrels integrates well with the opulent fruit flavours.

Palate:

Medium to full bodied in the mouth, with significant density of flavour. The tannins are fine, providing a silky, linear transition from the front to the back of the palate. The sweetness of fruit and the suppleness of the tannins are integrated with the blackcurrant, mulberry and redcurrant fruit flavours. Finely balanced, complete and with great charm; the wine's retro-nasal persistence and length of flavour are stupendous.

Food ideas: Chargrilled Eye Fillet with a balsamic glaze.

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

SUCKFIZZLE CABERNET SAUVIGNON 2009 · TECHNICAL NOTES

<i>Alcohol:</i>	13.5% vol	<i>Std Drinks:</i>	8.0
<i>pH:</i>	3.50	<i>Acidity:</i>	6.4g/L
<i>Residual Sugar:</i>	< 0.5g/L	<i>Blend:</i>	100% Cabernet Sauvignon

Vineyard:

8ha in size and yielding 5 tonnes/hectare from an average vine age of 20 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.

2009 Vintage:

A wet and warm spring extended well into December and made for a late start to a gentle summer. These wet conditions coincided with flowering and contributed to poor fruit set and consequent low yields in most varieties. The vintage finished in warm and dry autumn conditions that proved near perfect for ripening. The resulting red wines show powerful and focused fruit with ample ripe tannins.

Winemaking:

The two blocks of Cabernet Sauvignon that make the Suckfizzle 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.

Closure: Screwcap

Market: Domestic and export

