



SUCKFIZZLE

CABERNET SAUVIGNON 2010

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 red.

Aroma:

The nose is strikingly perfumed with ripe mulberries, dark chocolate and freshly picked mint lifted by hints of both tobacco and cherry. The background expression of mocha and vanillin from selected Tronçais French oak barrels integrates well with the rich fruit flavours.

Palate:

Medium to full bodied in the mouth, with a persistence of flavour. The powdery, brick dust tannins provide a silky, linear transition from the front to the back of the palate, with a salivating finish. The balance of savoury and sweetness of fruit and the suppleness of the tannins is integrated with redcurrant, sour cherry, anise, tar and subtle liquorice. Finely balanced and elegant with a beautiful easy weight.

Food ideas: Warm salad of wood pigeon with pommes Anna, cabernet sauvignon, walnut oil and friséé.

Cellaring: Enjoy now and over the next 20 years.

SUCKFIZZLE CABERNET SAUVIGNON 2010 · TECHNICAL NOTES

Alcohol: 14.5% vol

pH: 3.49

Acidity: 6.5g/L

Blend: 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.

2010 Vintage:

The dry and warm conditions of spring provided perfect conditions for flowering and fruit set. The dry spell that continued for the entire summer tempered vine growth and enhanced ripening. A hot start to March allowed for full ripeness. The cooling conditions of early April slowed the red harvest marginally and significant rains following in mid-April brought vintage to a close. Another protracted vintage, yet the long dry ripening conditions of summer set the stage early for the achievement of full ripeness in most vineyards. The resulting wines show an abundant array of varietal expression which is both complex, rich and pure.

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

