



SUCKFIZZLE

CABERNET SAUVIGNON 2011

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 with violet hues.

Aroma:

The nose is strikingly bright and fresh with ripe cherries, dark chocolate and potpourri lifted with both brambley and nutmeg hints. 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. This wine's classic powdery, brick dust tannins are seamless and upright, providing 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 sour cherry, earthy forest floor, charcuterie meats and a spicy oak finish. Finely balanced and elegant with a beautiful easy weight.

Food ideas: Moroccan slow cooked lamb with apricots, almonds and mint.

Cellaring: Enjoy now and over the next 20 years.

SUCKFIZZLE CABERNET SAUVIGNON 2011 · TECHNICAL NOTES

Alcohol: 14% vol

Acidity: 6.49g/L

pH: 3.57

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.

2011 Vintage:

The warm spring and summer with no extremes in temperature meant that the canopies were in incredibly good condition at harvest. The lead up to picking saw perfect days and nights with no rain. An early red vintage saw the cabernet picked 7 – 10 days earlier than average which resulted in rich, ripe wines showing classic Margaret River varietal character. 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

