



# SUCKFIZZLE

## SAUVIGNON BLANC SEMILLON 2007

### WINEMAKER'S NOTES

*The Suckfizzle Sauvignon Blanc Semillon 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 white blend.*

### TASTING NOTES

#### *Appearance:*

*Pale yellow with green hues, clear and bright.*

#### *Aroma:*

*There is a powerful concentrated intensity to the bouquet which shows elements of lemon curd, white flowers, lantana, cardamom, burnt orange, gunflint, incense, and spice notes interlaced with vanillin oak.*

#### *Palate:*

*The distinctive flavours of lemon preserves, guava and kiwi fruit with top notes of lychee are interwoven with nettles, boxwood, sweet herbs and a blanket of spicy oak. The wine has a silky creamy texture, impressive weight on the mid-palate and effortlessly combines richness with a razor sharp minerality on the finish.*

*Food ideas:* Moules Marinières, Western Rock Lobster Risotto, Ceviche of Scallops with Lime and Coriander.

*Cellaring:* 8 years plus and best from 2009 to 2014.

## SUCKFIZZLE SAUVIGNON BLANC SEMILLON 2007 · TECHNICAL NOTES

<i>Alcohol:</i>	13.0% vol	<i>Std Drinks:</i>	7.7
<i>pH:</i>	3.21	<i>Acidity:</i>	7.61g/lt
<i>Residual Sugar:</i>	< 0.3g/lt	<i>Blend:</i>	59.5% Sauvignon Blanc 40.5% Semillon

### *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.*

### *2007 Vintage:*

*A warm and dry spring followed by a warm to hot summer period resulted in a fast and furious vintage. The vintage period of 23 days was the shortest in Margaret River's history. The white wines are bold in varietal expression.*

### *Winemaking:*

*All blocks used to make the Suckfizzle Sauvignon Blanc Semillon are hand-picked and vinified separately. The baume range for the Sauvignon Blanc is 12.0° Bé to 12.5° Bé and the Semillon 11.5° Bé to 12.0° Bé. After cooling overnight, the grapes are whole fruit pressed. The free run juice is lightly settled then transferred to barrel for fermentation in 100% new French oak barriques. At the end of the alcoholic fermentation, the percentage of new oak is reduced to 50% for the barrel maturation phase. In December of the vintage year the component wines are racked off gross lees and blended, on the basis of quality and style. The blend is always Sauvignon Blanc dominate. Further barrel maturation continues until July of the following year. Bottling occurs in August of the first year post vintage and the wine subsequently undergoes at least 18 months of bottle maturation before release.*

*Closure: Screwcap*

*Market: Domestic and export*

