



SUCKFIZZLE

SAUVIGNON BLANC SEMILLON 2008

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 emerald hues, clear and star bright.

Aroma:

The bouquet is opulent and ripe with a complex array of guava, lemon oil and herbal notes that meld seamlessly with the spicy oak. There is a very appealing floral retro-nasal lift to the wine.

Palate:

The signature flavours of gooseberries, nectarine, ripe citrus and tropical fruits are complemented by suggestions of lantana and Italian herbs, which combine to effortlessly carry the oak. There is a spring water feel to the palate which shows impressive weight and texture but also finely judged balance and restraint. The finish has remarkable length with the characteristic minerality associated with this wine.

*Food ideas: Roast Chicken with Tarragon and Asparagus, Carpaccio of Scallops,
Sea Bass with Fennel puree.*

Cellaring: 8 years plus and best from 2010 to 2015.

SUCKFIZZLE SAUVIGNON BLANC SEMILLON 2008 · TECHNICAL NOTES

<i>Alcohol:</i>	12.5% vol	<i>Std Drinks:</i>	7.4
<i>pH:</i>	3.13	<i>Acidity:</i>	7.2g/lt
<i>Residual Sugar:</i>	0.8g/lt	<i>Blend:</i>	53% Sauvignon Blanc 47% 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.

2008 Vintage:

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

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

