



SUCKFIZZLE

SAUVIGNON BLANC SEMILLON 2009

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:

Brilliant pale lemon shot through with green highlights.

Aroma:

The bouquet is a lifted cornucopia of quince, gooseberry, feijoa, Rose's Lime Marmalade, torn herbs, lantana and lemon myrtle, complexed by mineral notes, hints of struck match and wax, all overlaid with a gloss of spicy oak.

Palate:

Medium bodied in the mouth and tighter than the 2008. The palate has a creamy texture and shows assertive, powerful flavours of gooseberry, nectarine and toasty oak with savoury notes that give it great sapidity. The flavours are mouth-filling yet corseted by defined lemon sherbet acidity. The weight, intensity, texture and balance of the wine all work together effortlessly – there is nothing forced or contrived – and the persistence of flavour is astonishing.

Food ideas:

Coquilles Saint-Jacques, grilled baby pink snapper with new potatoes and salsa verde, smoked eel with samphire & horseradish.

Cellaring:

8 years plus and best from 20013 to 2020.

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<i>Alcohol:</i>	13% vol	<i>Std Drinks:</i>	7.7
<i>pH:</i>	3.13	<i>Acidity:</i>	6.78g/L
<i>Residual Sugar:</i>	< 0.5g/L	<i>Blend:</i>	60% Sauvignon Blanc 40% Semillon

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. A warm March allowed for full ripeness in white varieties and, after a cool week in early April, the Indian summer returned and remained well into May. Albeit protracted, the vintage finished in warm and dry autumn conditions that proved near perfect for ripening. The resulting white wines show an abundant array of varietal expression which is both complex, rich and pure.

Winemaking:

All blocks used to make the Suckfizzle Sauvignon Blanc Semillon are hand-picked and vinified separately. The Baumé 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.

