



SUCKFIZZLE

SAUVIGNON BLANC SEMILLON 2010

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 a hint of green.

Aroma:

The bouquet is initially fig and guava followed by an abundance of lemon and lime. Multi layered and complex the nose reveals fresh plucked mint, cumin and cardamom, sherbetty limoncello and coconut water.

Palate:

The palate has a beautiful spring water minerality, it is supple and showing fine phenolics – a result of the hand-picked fruit. Assertive, powerful flavours of tropical fruits and fresh Asian spices are carried by a truly zesty and brisk acidity, the finish is long and this wine is built to age. The pristine palate reflects this vineyard's southern aspect showing precision and poise.

Food ideas: Scallop and Kingfish Ceviche with Lebanese cucumber, baby coriander leaves and lime, served with toasted sourdough baguette.

Cellaring: 15 years plus.

SUCKFIZZLE SAUVIGNON BLANC SEMILLON 2010 · TECHNICAL NOTES

<i>Alcohol:</i>	13.5% vol	<i>Std Drinks:</i>	8
<i>pH:</i>	3.15	<i>Acidity:</i>	6.59g/L
<i>Residual Sugar:</i>	0 g/L	<i>Blend:</i>	59% Sauvignon Blanc 41% Semillon

Vineyard:

Only 8ha in size and with an average vine age of 20 years, this Augusta site presents great viticultural challenges. Volume is at the mercy of mother nature and the fruitfulness of each vintage. 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 in whites. 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 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 primary 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 bottle maturation before release.

Closure: Screwcap

Market: Domestic and export

