



# SUCKFIZZLE

## SAUVIGNON BLANC SEMILLON 2011

### 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 straw with a hint of lime.*

#### *Aroma:*

*The bouquet has an alluring musky, rose petal perfume followed by lemon curd and lime blossom. Multi layered and complex the nose reveals gunsmoke and savoury battonage characters with a light potpourri scent of fresh flowers.*

#### *Palate:*

*The palate has a beautiful spring water minerality, it is supple and showing fine phenolics – a result of the hand-picked fruit. This was a warmer vintage with the ripe quality of the semillon complementing the aromatics, a slightly higher than usual semillon component. Bright and concentrated flavours of rambutan and lime zest are carried by a 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:*                *A ceviche of Abrolhos Island scallops.*

*Cellaring:*                 *20 years plus.*

## SUCKFIZZLE SAUVIGNON BLANC SEMILLON 2011 · TECHNICAL NOTES

*Alcohol: 13.5% vol*

*Acidity: 6.84g/L*

*pH: 3.21*

*Blend: 53% Sauvignon Blanc  
47% 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.*

### *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 warm days and nights with no rain. The white varieties ripened quickly and evenly, in flavour and seed ripeness. The more southern aspect of the vineyard in addition to the Hardy Inlet and West Bat influence resulted in less diurnal variation in temperature which meant the natural acidity and varietal character of the grapes was retained. There was no disease pressure in this year.*

### *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 12.5° Bé to 13.0° Bé and the Semillon 12.0° Bé to 12.5° 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.*

*Closure: Screwcap*

*Market: Domestic and export*

