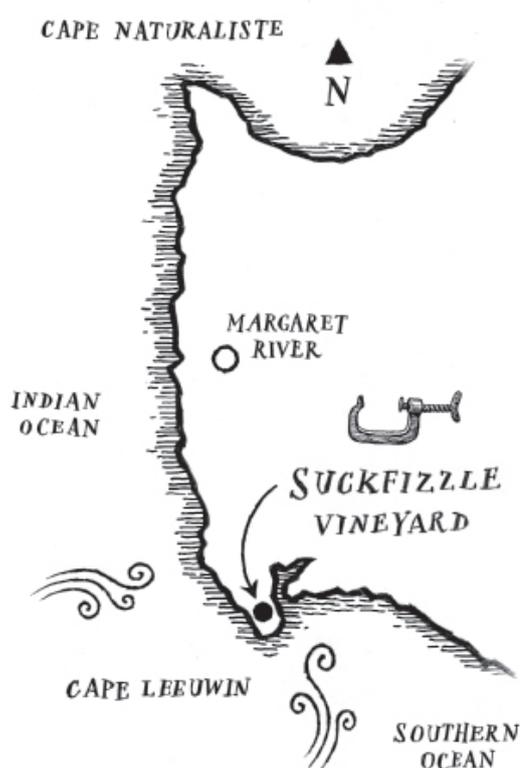


# SUCKFIZZLE

## 2019 Cabernet Sauvignon



Bursting with its signature cherry red fruits, forest floor and Nori, Suckfizzle Cabernet is medium bodied with a backbone of untamed yet silky tannin and a core of ripe Cabernet fruit enhancing the innate edginess of this southern rebel.

### The Suckfizzle Vineyard

The most southern and unique vineyard in the Margaret River Region.

Situated in Augusta, surrounded by the Southern and Indian Oceans and just a stone's throw from the Blackwood River inlet. This extraordinary location is influenced by the prevailing Antarctic winds of the Southern Ocean and moderated by the warmth of the mighty Blackwood river. By day it is 4-5 degrees cooler than Margaret River and by night it is 2-3 degrees warmer. Thus, creating wines with distinct flavour, character and age-ability.

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### Appearance

Red with a light purple hue.

### Aroma

The nose opens with an enticing combination of cherry liqueur, redcurrant and raspberry, backed with a subtle hint of fresh mint. Completed by a unique mineral sea spray and nori element from the Southern Ocean.

### Palate

Brimming with a concentrated palate of mulberry and cranberry fruits, balanced with a salivating cool climate acidity. There is a sweet richness of concentrated fruits finishing with a supple tannin that leaves you wanting another sip.

### Enjoyment

Margaret River Wagyu

### Vineyard Data

Location:	Augusta, WA
Longitude:	34 17'58.6"S
Latitude:	115 08'42.3"E
Elevation:	6m

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### Wine Specs

Vineyards	Suckfizzle
Blend	100% Cabernet Sauvignon
Oak	14 months in 43% new French - Taransaud, Boutes and St Martin
Cellar	20+ years
Alcohol	14.1%
pH	3.57
Acidity	6.33

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### Vintage 2019

The 2019 vintage will be remembered for the cool conditions from budburst which continued over the ripening period. The longer wait for the fruit to ripen resulted in some super fragrant and aromatic berry fruit driven wines with refreshing natural acidity.

### Winemaking

Individual parcels are selectively handpicked according to flavour, tannin ripeness and soil type. The fruit is kept separate, remaining in small batches, destemmed, hand sorted and gently tipped without maceration into the fermenter, ensuring a flavour profile that delivers a plush palate which is driven by Cabernet Sauvignon skin tannin. Whole berries are cold soaked for two days before primary ferment then pressed to selected French oak barriques for malolactic fermentation in barrel. The wine sees minimal racking and a hands off approach ensuring it matures in peace.