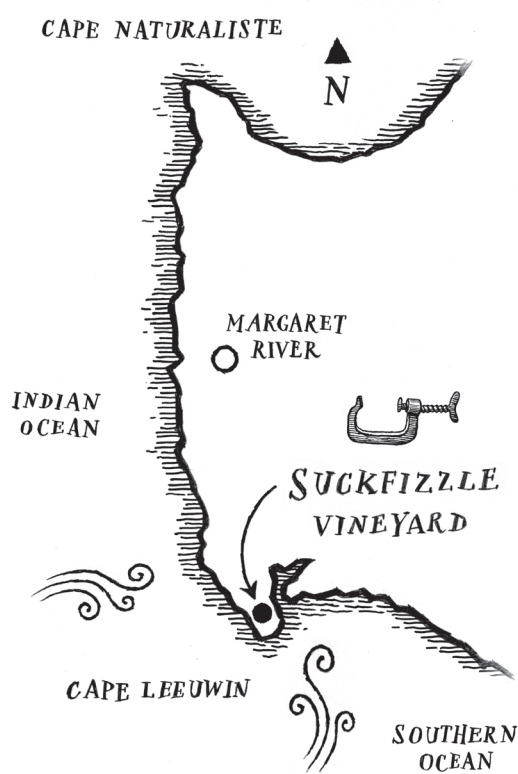
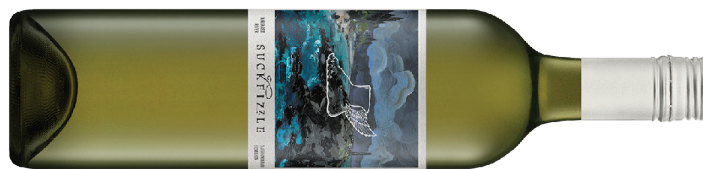


# SUCKFIZZLE

## 2021 Sauvignon Blanc Semillon



The story begins here...a wine as unique in its inception as it is now. An extreme expression of the Margaret River white blend. A narrative of place and style, a wine of distinction and raw individuality grounded by complexity and ageability like no other.

### 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.

### Appearance

Pale straw with a green hue.

### Aroma

The aroma is extremely vibrant and lifts out of the glass. Fresh gooseberry, pear, jasmine flowers and lime blossom, with hints of pink grapefruit and musk.

### Palate

Exceptionally fresh and crisp with hints of guava, pear and tropical fruits. A salivating, saline quality that delivers full flavoured texture, complexity and a luscious phenolic grip. Its ageability cannot be underestimated.

### Enjoyment

King fish ceviche

### Vintage 2021

We were challenged, battered and bruised, a couple of far north cyclones and a dearth of vintage workers made this a vintage to remember. But with the expertise of our vineyard crew, led by the incredible Steve Martin, a program of shoot thinning, leaf plucking and bunch thinning made sure that we emerged triumphant with whites that are highlighted by crisp natural acidity and ripe fruit flavours.

### Winemaking

Each small batch was hand-picked, cooled overnight then whole bunch pressed to provide supple and fine phenolics. The free run juice was lightly settled then transferred to barrel for fermentation in 42% new French oak, 40% second fill and the remainder third fill old oak. Battonage was undertaken once per month to bring texture and some savoury elements, following 10 month maturation.

### Vineyard Data

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

### Wine Specs

Vineyards	Suckfizzle
Blend	68% Sauvignon Blanc 32% Semillon
Oak	42% new, 40% 2nd, 18% 3rd 10 months maturation
Cellar	20 plus years
Alcohol	13.1%
pH	3.15
Acidity	7.37