

SUCKFIZZLE

CHARDONNAY 2018

Suckfizzle. A name and story with a sense of fun and serious substance. A tale of two giants, our man Great Lord Suckfizzle roamed the earth drinking wine engaging in pointless irrele-vant conversation with his rival Great Lord Kissmyarse And so it be.

The Suckfizzle Vineyard

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

Situated on the Cape Leeuwin. 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 warmth of the mighty Blackwood river. By day it is 5-7 degrees cooler than Cape Naturaliste and by night, the river brings warmth to the soil. Thus, creating wines with distinct flavour, character and age-ability.

Suckfizzle Vineyard Climate Data

	Dec	Jan	Feb	Mar	Apr
Av. Max	22.3	22.4	24.2	22.7	21.4
Av. Min	16.4	15.6	14.6	15.6	12.1
Rainfall	34.8	17	12.4	16.6	39.6

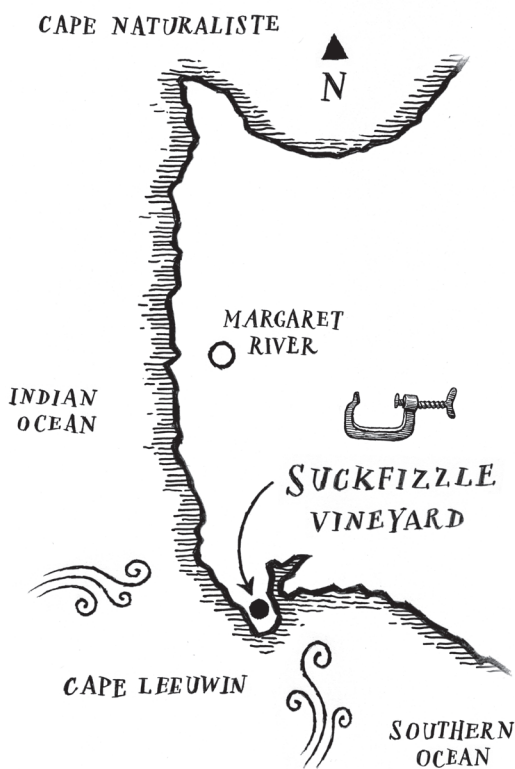
Margaret River Climate Data

	Dec	Jan	Feb	Mar	Apr
Av. Max	24.7	25.6	25.9	25.8	22.8
Av. Min	12.8	13.4	13.2	14.5	11.4
Rainfall	63.4	20.1	3	25.6	47.2

Winemaking

2018, our second Suckfizzle Chardonnay vintage. Only five rows of Gin Gin clone were planted in 1998.

With a load of character and flavour this incredible fruit was hand-picked, whole bunch pressed with solids and wild fermented into French oak barriques for 10 months with minimal battonage. Unfined and unfiltered to show the raw power of this vineyard. Suckfizzle Chardonnay says 'kiss my arse' ...



Location: Augusta, WA
Longitude: 34 17'58.6"S
Latitude: 115 08'42.3"E
Elevation: 6m
Climate Data: DAFWA Margaret River + Suckfizzle

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Appearance

Yellow with lime hues.

Aroma

The prevailing Antarctic winds create distinction and character in this wine. Salty, sea-sprayed fruit contributes to a unique and complex oyster shell character. Salty nougat, nutty character, peach fuzz, zesty citrus and smoky oak round out the generous nose.

Palate

Incredible power of fruit. Textured and mouthwatering, there is obvious chemistry between the fruit and the oak. Flavours of crushed lime, lemon and sea salt. Lively mineral acidity and layered texture. Pure, powerful and unparalleled Chardonnay.

Enjoyment

Pappardelle con misto di funghi (Pappardelle with mushroom ragù) – Gourmet Traveler.

Wine Specs

Vineyards	Suckfizzle
Blend	100% Chardonnay
Oak	33% new for 10 months 100% DAMY
Cellar	Now to 2029
Alcohol	13.7%
pH	3.16
Acidity	8.95