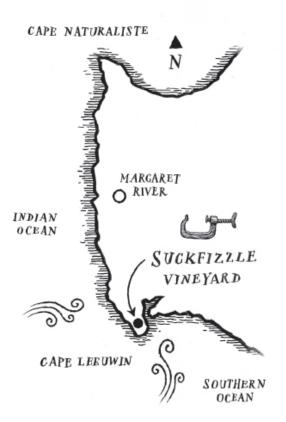
SUCKFIZZLE 2021 Chardonnay





Vineyard Data

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

Wine Specs

Vineyards	Suckfizzle
Blend	100% Chardonnay
Oak	33% new for 10 months
	55% DAMY 45% Mercurey
Cellar	Now to 2031
Alcohol	13.1%
pН	3.10
Acidity	8.87

700 vines create this southern powerhouse teaming oceanic flavours with complexity, texture and generosity. Unfined and unfiltered to show the raw power of this vineyard. Suckfizzle Chardonnay says 'kiss my arse'...

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 lime hues.

Aroma

Salty, sea-sprayed fruit contributes to a unique and complex oyster shell character which immediately grabs your attention, closely followed by a hint of gun flint. An underbelly of savouriness is complemented by charred lime, lemon and white floral notes.

Palate

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

Enjoyment

Pan seared scallops

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, 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

With a load of character and flavour this incredible fruit was handpicked, whole bunch pressed and wild fermented on full solids in 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' ...