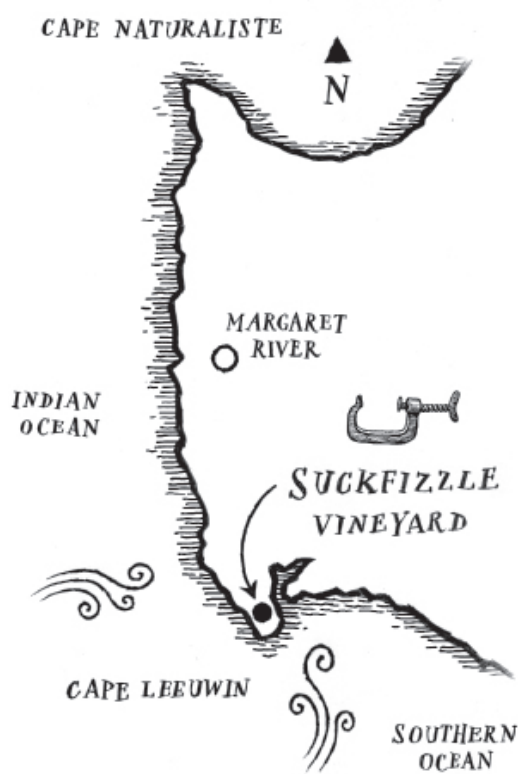


SUCKFIZZLE

2024 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	35% new for 10 months 66% Damy 34% François Frères
Cellar	10+ years
Alcohol	13.5%
pH	3.13
Acidity	8.65

This southern powerhouse, grown in Margaret River's most southerly vineyard, teams oceanic flavours with complexity, texture and generosity. Unfined 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 green hues.

Aroma

Intense aromas of Meyer lemon and salted lime leap from the glass, layered with subtle white peach and a hint of estuarine sea spray. An added touch of cashew nut from malolactic fermentation adds savoury complexity.

Palate

Salivating and vibrant, the palate pulses with lemon, lime and grapefruit balanced by precise natural acidity and layered phenolic texture. A touch of malolactic fermentation adds a soft, creamy element that enriches without overpowering. Pure, powerful and unparalleled Chardonnay.

Enjoyment

Pan seared scallops

Vintage 2024

What a vintage, no significant rain from September onwards, nothing but clear skies and consistent sunshine. Good viticulture reigned supreme and the cooler part of Margaret River, as always, was the place to be. Our vines thrived under the clear skies, accelerating flavour development across all varieties. Slightly lower yields, but the quality is exceptional. Expect ripe aromatics, lifted perfumes and generous textures.

Winemaking

With a load of character and flavour this incredible fruit was hand-picked, whole bunch pressed and wild fermented on full solids in French oak barriques for 10 months with minimal battonage and 25% MLF. Unfined to show the raw power of this vineyard.