

SUCKFIZZLE

2023 Chardonnay

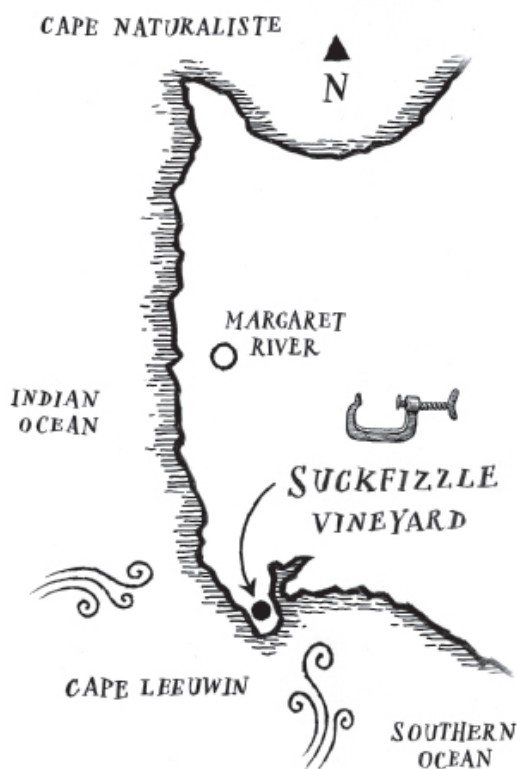


700 vines create this southern powerhouse teaming oceanic flavours with complexity, texture and generosity. Unfined and unfiltered to show the raw power of this vineyard. Suckfizzle Chardonnay says 'kiss my arse'...

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.



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	38% new for 9 months 44% Tremeaux 56% Fouilly
Cellar	10+ years
Alcohol	12.8%
pH	3.18
Acidity	8.74

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. Bright, pure notes of lemon, lime, and subtle florals with white peach lift the aromatic profile, adding layers of freshness and intensity.

Palate

Textured and mouthwatering, there is a perfect balance between the fruit and the oak. Vibrant flavours of lime, lemon and pink grapefruit unfold complemented by a hint of ripe stone fruit. Lovely saline acidity and luscious texture. Pure, powerful and unparalleled Chardonnay.

Enjoyment

Pan seared scallops

Vintage 2023

An epic Southern Margaret River vintage, a cool October and November gave way to a warm summer, accelerating ripening across all varieties. March brought a refreshing coolness, accentuating the delicate flavours of the harvest. Chardonnay was highlighted by crisp natural acidity and zesty citrus flavours.

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 9 months with minimal battonage. Unfined and unfiltered to show the raw power of this vineyard.

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