



PEDESTAL VINEYARD



## ELEVATION

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CABERNET SAUVIGNON • MARGARET RIVER

### 2008 'ELEVATION' CABERNET SAUVIGNON

#### The Vintage

Conditions leading up to the 2008 growing season were marked by improved spring rainfall with better vine growth (compared to 2007) that resulted in vibrant and full flavoured wines with soft, fleshy tannins. The long, mild growing season will count as one of the classic Margaret River vintages.

#### The Winemaking

Fruit was hand harvested into small crates then transported to the winery where it was cooled overnight. Hand sorting and de-stemming was carried out, and only the best berries were used for this wine. After several weeks of primary fermentation at moderate temperatures and minimal

pump-overs, the wine was macerated for four weeks. Native yeast was used, and no additions were made to the wine. The wine was matured in new (20%) and one and two year old French oak for nine months.

#### The Wine

This wine displays all of the hallmarks of this classic blend along with the suppleness and the fineness of tannin we have come to expect from the Pedestal Vineyard. The oak characters are very delicate, allowing the fruit and expression of this site to present itself clearly. Aromas of macerated black fruit, with dusty and spicy Cabernet Sauvignon aromas.

**WINEMAKER:** Larry Cherubino

#### VINEYARD:

**Location** Caves Road, Margaret River  
(Willyabrup sub-region)  
**Year Planted** 1998  
**Vines per Hectare** 1666  
**Irrigation** Yes  
**Clone/s** Houghton Clone Cabernet  
**Rootstock** Own  
**Aspect** Northern  
**Soils** Various

#### TECHNICAL DATA:

**Geographical Indication** Margaret River: Willyabrup  
**Variety** Cabernet Sauvignon 100%  
**Picking Date** March 5 – April 5, 2008  
**Sugar at Picking** 13.2-13.80Be  
**Alcohol** 13.8%  
**pH** 3.9  
**Total Acidity** 5.6g/l  
**Residual Sugar** 0g/L  
**Bottled** March 19th, 2009  
**Cellaring Potential** 10 Years