



Pedestal

Pedestal is so named due to the elevation of the Margaret River vineyard we initially sourced fruit from to create these wines.

It is with our Pedestal range, now encompassing a number of vineyards from north to south, that we seek to uncover and express sub-regionality in this part of the world. In general terms, Northern Margaret River is better suited to red wines with its slightly warmer Indian Ocean influence whereas southern Margaret River is better suited to whites and the cooling influence of the Southern Ocean breeze.

Here we show images of Margaret River that are aromatic and vibrant, not heavily oaked. The concept of Pedestal is about raising the fruit expression above any winemaking construct.

2014 Cabernet Merlot

THE VINTAGE:

The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Margaret River had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality yields with incredibly fresh and vibrant fruit from the region.

THE WINEMAKING:

Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Alcohol fermentation lasted for three weeks with very gentle maceration. The time on skins allowed for softening of the tannins. Components were aged for 10 months in a combination of new and 1-2 year old French oak barrels prior to blending and bottling.

THE WINE:

Inky purple. Classic cabernet aroma of blackcurrant. The wine is medium bodied with primary flavours of blackcurrant and bay leaf, layered with secondary cedar and chocolate. Velvety soft tannins and a long finish.

DRINK WITH:

Chargrilled rump with roasted bone marrow.

Vineyard	Various
Year Planted	1998
Location	Margaret River, WA
Vines per Hectare	1666
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Various

Origin	Margaret River, WA	Vegan	N/A
Variety	Cabernet Sauvignon	Vegetarian	N/A
	88%; Merlot 12%	Organic	N/A
Picking date	March / April 2014	Biodynamic	N/A
Sugar at picking	13.5 °Baume	Allergens	Sulphites
Alcohol	14.00%		
pH	3.71		
Total acidity	4.87 g/L		
Residual sugar	0.50 g/L		
Bottled	October 2015		
Cellaring Potential	8-10 years		