



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.

2017 Chardonnay

THE VINTAGE:

Margaret River had a below average winter and spring rainfall, relief came in January with significant falls which freshened up vines and provided much needed soil moisture to improve vine yields and help to achieve full maturity.

THE WINEMAKING:

Fruit was handpicked, whole bunch pressed, fermented with natural yeasts and aged in new and one year old French oak prior to bottling.

THE WINE:

Aromas of lemon, peaches and tropical fruits give way to pure, clean flavours on the palate. Fine, persistent flavours with balanced acid and a long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

DRINK WITH:

Pan-fried gnocchi, beetroot and goat cheese.

Vineyard	Various
Year Planted	1998
Location	Margaret River, WA
Vines per Hectare	1650
Irrigation	Yes
Clone/s	Various
Rootstock	Own
Aspect	Northern
Soils	Various

Origin	Margaret River, WA
Variety	Chardonnay
Picking date	March 2017
Sugar at picking	12.1 °Baume
Alcohol	12.6%
pH	3.27
Total acidity	6.5 g/L
Residual sugar	2.00 g/L
Bottled	November 2017
Cellaring Potential	5+years

Vegan	N/A
Vegetarian	N/A
Organic	N/A
Biodynamic	N/A
Allergens	Sulphites