



Pedestal

2017 Semillon Sauvignon Blanc

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.

THE VINTAGE:

Above average rainfall in winter, with a cooler than average summer and rain in March. The Indian summer conditions in April and May resulted in fruit being harvested up to 4 weeks later than usual. As a result the wines have great intensity and refinement.

THE WINEMAKING:

The Semillon and Sauvignon Blanc parcels were harvested between 11-13°C. A combination of machine and hand harvesting was employed and only the free run parcels were used after gentle pressing. 60% of the juice was fermented in 2 year old oak for 2 months before final blending.

THE WINE:

A fragrant lavender aroma coupled with leafy, herbal spiciness from the oak. Straw and cut-grass from the Sauvignon Blanc balance this wine beautifully with gently tropical fruits providing enough acidity to cleanse and draw out the finish. The palate is soft and plush, with long acidity and a strong finish.

DRINK WITH:

Nut-crusted baked salmon.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Semillon 55%, Sauvignon Blanc 45%	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2017	Organic	N/A
Vines per Hectare	1666	Sugar at picking	11.1 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	11.6 %	Allergens	Low Sulphites
Clone/s	Various	pH	3.13		
Rootstock	Own	Total acidity	6.75 g/L		
Aspect	Northern	Residual sugar	2.0 g/L		
Soils	Various	Bottled	July 2017		
		Cellaring Potential	0-4 years		