



## 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.

## 2018 Cabernet Sauvignon

### THE VINTAGE:

A wet spring gave way to mild and dry conditions throughout the summer with a long slow ripening period. White wines have strong flavours supported by lively acidities and red varieties have fine tannins and deep colours. This vintage could go down as one of the best in the last 25 years for the region.

*Vintage Rating—9.75/10*

### THE WINEMAKING:

Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Fermentation lasted for three weeks with 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
Variety	Cabernet Sauvignon
Picking date	March 2018
Sugar at picking	13.9 °Baume
Alcohol	14.4%
pH	3.58
Total acidity	6.30 g/L
Residual sugar	0.50 g/L
Bottled	March 2020
Cellaring Potential	8-10 years

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