



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 Elevation Cabernet Sauvignon, Cabernet Franc, Malbec

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:

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted. Maceration lasted for 6 weeks with minimal pump overs and temperatures ranging from 12°-27°C. The wine was pressed to tank and allowed to settle for 7 days prior to oak maturation.

THE WINE:

Blackcurrant, red earth and gravel. Soft fine tannins, spicy oak, and a long fine finish.

DRINK WITH:

Roast Lamb.

Vineyard	Margaret River	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Cabernet Sauvignon (73%), Cabernet Franc (18%), Malbec (9%)	Vegetarian	N/A
Location	Margaret River	Picking date	April 2018	Organic	N/A
Vines per Hectare	1666	Sugar at picking	14.0° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.5%	Allergens	Low Sulphites
Clone/s	Various	pH	3.48		
Rootstock	Own	Total acidity	6.12 g/L		
Aspect	Northern	Residual sugar	0.5 g/L		
Soils	Various	Bottled	March 2020		
		Cellaring Potential	10 years		