



## 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.

## 2019 'Elevation' Cabernet Sauvignon

### THE VINTAGE:

The region experienced good winter and spring rainfall followed by a cool summer. These factors resulted in a later than usual grape harvest. Yields were down but quality was generally excellent across both whites and reds.

### THE WINEMAKING:

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted. Maceration lasted for 4 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:

Aromas of red earth with a compote of berries and fine nuances of dried bay leaf. The oak is gentle with soft tannins and spice notes with a long complex finish.

Vineyard	Pedestal
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 2019
Sugar at picking	14.3 °Baume
Alcohol	14.8%
pH	3.37
Total acidity	6.55 g/L
Residual sugar	0.50 g/L
Bottled	June 2022
Cellaring Potential	8-10 years

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