



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.

2020 'Elevation' Chardonnay

THE VINTAGE:

Low rainfall and warm temperatures in spring resulted in a very early harvest. All varieties performed exceptionally well with the standout being Cabernet Sauvignon.

THE WINEMAKING:

The fruit was hand-picked and whole-bunch pressed directly into 30% new French oak, 70% 1 year old French oak from a combination of forests. Juice naturally fermented in barrel with only 10% allowed to go through full malolactic fermentation.

THE WINE:

Dominant aromas of barley sugar, citrus blossom and mineral – typical of the Gingen clone, with ample texture and a long, fine acidity.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Chardonnay	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2020	Organic	N/A
Vines per Hectare	1650	Sugar at picking	13.0 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.5%	Allergens	Sulphites
Clone/s	Various	pH	3.25		
Rootstock	Own	Total acidity	7.00 g/L		
Aspect	Northern	Residual sugar	2.00 g/L		
Soils	Various	Bottled	March 2021		
		Cellaring Potential	5+years		