



On the Fringe

“On the Fringe is where you get the greatest reward” is about taking risks and exploring new regions and winemaking approaches and perspectives that lead to greater rewards, rather than sticking with the conventional.

On the fringe grape growing, particularly in regions where the climate is not typical. These ‘fringe’ areas may present unique challenges, such as long cool growing season. They may also offer opportunities for producing distinctive and high-quality wines that stand out from more mainstream offerings from well known regions close by.

“On the Fringe” grape growing can be seen as a way for us to push the boundaries of what is considered possible in terms of grape growing, and to produce wines that reflect the unique provenance of their particular region and provide a rare opportunity to establish a style of wine that best suits the region and the grapes where they are farmed.

This range includes Chardonnay and Pinot Noir which produce unique characters and especially, Pinot Noir which has a very specific set of climatic requirements that it needs to produce aromatic and vibrant wines.

2022 Pinot Noir

THE VINTAGE:

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

THE WINEMAKING:

The Pemberton Pinot Noir made from the 777 and 6676 clones in 2022 is an elegant and complex wine with a deep ruby colour. The nose is a harmonious blend of dark cherry, raspberry and subtle earthy notes, along with a hint of spice.

THE WINE:

On the palate the wine is medium-bodied with silky tannins and lively acidity that balances the fruitiness of the wine. The flavours of ripe red and black cherry dominate the palate, with nuances of earthy undertones, leather and a touch of oak. The finish is long and lingering, leaving a pleasant aftertaste of dark berries and spice. This is an excellent example of a well-crafted Pinot Noir, showcasing the unique terroir of Pemberton,

Vineyard Channybearup
 Year Planted 1997
 Location Pemberton
 Vines per Hectare 1450
 Irrigation Yes
 Clone/s Unknown
 Rootstock Own
 Aspect Northern
 Soils Karri Loam

Origin Pemberton
 Variety Pinot Noir
 Picking date April 2022
 Sugar at picking 11.7 °Baume
 Alcohol 12.2%
 pH 3.51
 Total acidity 5.75 g/L
 Residual sugar 2 g/L
 Bottled March 2023
 Cellaring Potential 7 years

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