

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.

2015 Chardonnay

THE VINTAGE:

Margaret River had an abundant winter and spring rainfall then following on from that little or no rain from November until mid-March. Whilst yields were relatively low in the region for this year, those picked were of excellent quality.

THE WINEMAKING:

Fruit was handpicked, whole bunch pressed, fermented with natural yeasts and aged in new and one year old French oak prior to bottling.

THE WINE:

Aromas of lemon, peaches and tropical fruits give way to pure, clean flavours on the palate. Fine, persistent flavours with balanced acid and a long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

DRINK WITH:

Pan-fried gnocchi, beetroot and goat cheese.

Vineyard Various Year Planted 1998

Location Margaret River, WA

Vines per Hectare 1650 Irrigation Yes Clone/s Various Rootstock Own Aspect Northern Soils Various

Origin Margaret River, WA Chardonnay Variety Picking date March 2015 Sugar at picking 12.5 °Baume Alcohol 13.00% 3.21 Total acidity $6.83\,\mathrm{g/L}$ Residual sugar 0.00 g/L **Bottled** December 2015

Cellaring Potential

5+years

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