

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 Chardonnay

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 varietals 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:

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

Margaret River, WA Location

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

Margaret River, WA Origin Variety Chardonnay Picking date March 2018 Sugar at picking 12.7 °Baume Alcohol 13.2% 3.30 Total acidity $6.66\,\mathrm{g/L}$ Residual sugar 2.00 g/L **Bottled**

January 2019 **Cellaring Potential** 5+years

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