



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 Semillon Sauvignon Blanc

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 varieties 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:

The Semillon and Sauvignon Blanc parcels were harvested between 11-13°C. A combination of machine and hand harvesting was employed and only the free run parcels were used after gentle pressing. 60% of the juice was fermented in 2 year old oak for 2 months before final blending.

THE WINE:

A fragrant lavender aroma coupled with leafy, herbal spiciness from the oak. Straw and cut-grass from the Sauvignon Blanc balance this wine beautifully with gently tropical fruits providing enough acidity to cleanse and draw out the finish. The palate is soft and plush, with long acidity and a strong finish.

DRINK WITH:

Nut-crusted baked salmon.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Semillon 59%, Sauvignon Blanc 41%	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2018	Organic	N/A
Vines per Hectare	1666	Sugar at picking	12.7 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.2%	Allergens	Low Sulphites
Clone/s	Various	pH	3.12		
Rootstock	Own	Total acidity	6.60 g/L		
Aspect	Northern	Residual sugar	2.0 g/L		
Soils	Various	Bottled	July 2018		
		Cellaring Potential	0-4 years		