



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.

2022 Cabernet Sauvignon

THE VINTAGE:

A mild and wet spring set vineyards up perfectly for the summer months, early heat and dry condition driven by strong easterly winds in the lead up to Christmas resulted in reduced yields but with fruit in exceptional condition at harvest. The standout varieties for the season were Chardonnay and Cabernet Sauvignon. Wines have great intensity, acidity and ripeness.

THE WINEMAKING:

Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Fermentation lasted for three weeks with gentle maceration. The time on skins allowed for softening of the tannins. Components were aged for 10 months in a combination of new and 1-2 year old French oak barrels prior to blending and bottling.

THE WINE:

Inky purple. Classic Cabernet aroma of blackcurrant. The wine is medium bodied with primary flavours of blackcurrant and bay leaf, layered with secondary cedar and chocolate. Velvety soft tannins and a long finish.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Cabernet Sauvignon	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2022	Organic	N/A
Vines per Hectare	1666	Sugar at picking	13.9 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.4%	Allergens	Sulphites
Clone/s	Unknown	pH	3.43		
Rootstock	Own	Total acidity	6.03 g/L		
Aspect	Northern	Residual sugar	3 g/L		
Soils	Various	Bottled	March 2023		
		Cellaring Potential	8-10 years		