



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 Semillon Sauvignon Blanc

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:

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.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Semillon 82%, Sauvignon Blanc 18%	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2022	Organic	N/A
Vines per Hectare	1666	Sugar at picking	11.5 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.0%	Allergens	Low Sulphites
Clone/s	Various	pH	3.22		
Rootstock	Own	Total acidity	6.80 g/L		
Aspect	Northern	Residual sugar	2.0 g/L		
Soils	Various	Bottled	October 2022		
		Cellaring Potential	0-4 years		