



On the Fringe

"On the Fringe is where you get the greatest reward" is about taking risks and exploring new regions and winemaking approaches and perspectives that lead to greater rewards, rather than sticking with the conventional.

On the fringe grape growing, particularly in regions where the climate is not typical. These 'fringe' areas may present unique challenges, such as long cool growing season. They may also offer opportunities for producing distinctive and high-quality wines that stand out from more mainstream offerings from well known regions close by.

"On the Fringe" grape growing can be seen as a way for us to push the boundaries of what is considered possible in terms of grape growing, and to produce wines that reflect the unique provenance of their particular region and provide a rare opportunity to establish a style of wine that best suits the region and the grapes where they are farmed.

This range includes Chardonnay and Pinot Noir which produce unique characters and especially, Pinot Noir which has a very specific set of climatic requirements that it needs to produce aromatic and vibrant wines.

2023 Pinot Noir

THE VINTAGE:

The Pemberton region experienced similar conditions to Margaret River, with excellent winter rains followed by extended periods of cool and dry weather. This allowed for grapes to ripen steadily and with excellent balance and depth, particularly in the standout Chardonnay. The whites earned a rating of 8.5/10, while the reds received a rating of 7.5/10.

THE WINEMAKING:

The Pemberton Pinot Noir made from the 777 and 6676 clones in 2022 is an elegant and complex wine with a deep ruby colour. The nose is a harmonious blend of dark cherry, raspberry and subtle earthy notes, along with a hint of spice.

THE WINE:

On the palate the wine is medium-boded with silky tannins and lively acidity that balances the fruitiness of the wine. The flavours of ripe red and black cherry dominate the palate, with nuances of earthy undertones, leather and a touch of oak. The finish is long and lingering, leaving a pleasant aftertaste of dark berries and spice. This is an excellent example of a well-crafted Pinot Noir, showcasing the unique terroir of Pemberton,

Vineyard Channybearup Year Planted 1997 Location Pemberton Vines per Hectare 1450 Irrigation Yes Clone/s Unknown Rootstock Own Aspect Northern Soils Karri Loam

Origin Pemberton Variety Pinot Noir Picking date April 2023 Sugar at picking 13.5 °Baume Alcohol 14.0% 3.60 Total acidity $5.10\,{\rm g/L}$ 1 g/L Residual sugar **Bottled** March 2024 Cellaring Potential 7 years

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