



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.

2023 Cabernet Sauvignon

THE VINTAGE:

The Margaret River region experienced a cool and dry season with excellent winter rains, which allowed for good yields and exceptional quality in both whites and reds. The whites, in particular, were outstanding with bright acidity and intense fruit flavours, earning a rating of 8.5/10. The reds were also impressive, with good structure and a rating of 8/10.

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
Year Planted	1998
Location	Margaret River, WA
Vines per Hectare	1666
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Various

Origin	Margaret River, WA
Variety	Cabernet Sauvignon
Picking date	March 2023
Sugar at picking	14.0 °Baume
Alcohol	14.5%
pH	3.38
Total acidity	6.14 g/L
Residual sugar	2 g/L
Bottled	May 2025
Cellaring Potential	8-10 years

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