



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 Chardonnay

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 handpicked, whole bunch pressed, fermented with natural yeasts and aged in new and one year old French oak prior to bottling.

THE WINE:

Aromas of lemon, peaches and tropical fruits give way to pure, clean flavours on the palate. Fine, persistent flavours with balanced acid and a long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

Vineyard Various Year Planted 1998

Margaret River, WA Location

Vines per Hectare 1650 Irrigation Yes Clone/s Various Rootstock Own Aspect Northern Soils Various

Origin Margaret River, WA Chardonnay Variety Picking date March 2023 Sugar at picking 12.6 °Baume Alcohol 13.1% pН 3.21 Total acidity $6.48\,\mathrm{g/L}$ Residual sugar 1.00 g/L

Bottled March 2024 **Cellaring Potential** 5+vears

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