



## 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.

## 2024 Chardonnay

### THE VINTAGE:

The 2024 growing season presented a mix of favourable conditions for wine grape production, characterized by a cool, wet spring followed by a warm and dry summer. Spring began with cooler-than-average temperatures, ranging from 15°C to 22°C, accompanied by consistent rainfall. This period saw rainfall around 80-120 mm per month, providing ample soil moisture that supported healthy vine growth and a strong canopy. The cooler temperatures and regular rainfall delayed budburst slightly but were beneficial in promoting even flowering and fruit set, critical for high-quality grape production. As the season transitioned into summer Margaret River experienced a shift to warmer, drier conditions ideal for grape ripening. Daytime temperatures averaged between 26°C and 32°C m, with occasional peaks reaching up to 35°C (95°F). The lack of significant rainfall during the summer months, averaging only 10-30 mm per month, resulted in reduced disease pressure and optimal conditions for ripening, allowing for the development of concentrated flavours and balanced acidity in the grapes.

### 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	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Chardonnay	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2024	Organic	N/A
Vines per Hectare	1650	Sugar at picking	12.7 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.2%	Allergens	Sulphites
Clone/s	Various	pH	3.20		
Rootstock	Own	Total acidity	7.30 g/L		
Aspect	Northern	Residual sugar	1.00 g/L		
Soils	Various	Bottled	March 2025		
		Cellaring Potential	5+years		