



PEDESTAL VINEYARD



PEDESTAL

MARGARET RIVER
CABERNET MERLOT

2008 CABERNET SAUVIGNON MERLOT

The Vintage

Conditions leading up to the 2008 growing season were marked by improved spring rainfall with better vine growth (compared to 2007), resulting in vibrant, full flavoured wines with soft, fleshy tannins. The long and mild growing season will count as one of the classic Margaret River vintages.

The Winemaking

Fruit was hand harvested into small crates then transported to the winery where it was cooled overnight. Hand sorting and de-stemming was carried out, and only the best berries used for this wine. After several weeks of primary fermentation at moderate temperatures and minimal pump-overs the wine was macerated for 2 weeks. Native yeast was used, and no

additions made to either Cabernet Sauvignon or Merlot. The wines were matured in new (20%) and one and two year old French oak for eight months.

The Wine

This wine displays all of the hallmarks of this classic blend along with the suppleness and the fineness of tannin we have come to expect from the Pedestal Vineyard.

The oak characters are very delicate and allow the fruit and expression of this site to present itself clearly. Aromas of macerated black fruit (Merlot), with dusty and spicy Cabernet Sauvignon aromas.

WINEMAKER: Larry Cherubino

VINEYARD:

Location	Caves Road, Margaret River (Willyabrup sub-region)
Year Planted	1998
Vines per Hectare	1666
Irrigation	Yes
Clone/s	Clone 3 Merlot, Houghton Clone Cabernet
Rootstock	Own
Aspect	Northern
Soils	Various

TECHNICAL DATA:

Geographical Indication	Margaret River: Willyabrup
Variety	Cabernet Sauvignon 30% & balance Merlot
Picking Date	March 5 – April 5, 2008
Sugar at Picking	13.2-13.80Be
Alcohol	13.8%
pH	3.8
Total Acidity	5.6g/l
Residual Sugar	0g/L
Bottled	March 19th, 2009
Cellaring Potential	5-7 Years