



## *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.

## 2017 Elevation Cabernet Sauvignon Malbec

### THE VINTAGE:

Above average rainfall in winter, with a cooler than average summer and rain in March. The Indian summer conditions in April and May resulted in fruit being harvested up to 4 weeks later than usual. As a result the wines have great intensity and refinement.

### THE WINEMAKING:

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted. Maceration lasted for 6 weeks with minimal pump overs and temperatures ranging from 12°-27°C. The wine was pressed to tank and allowed to settle for 7 days prior to oak maturation.

### THE WINE:

Blackcurrant, red earth and gravel. Soft fine tannins, spicy oak, and a long fine finish.

### DRINK WITH:

Roast Lamb.

Vineyard	Margaret River	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Cabernet Sauvignon (85%) Malbec (15%)	Vegetarian	N/A
Location	Margaret River	Picking date	April 2017	Organic	N/A
Vines per Hectare	1666	Sugar at picking	13.9° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.4%	Allergens	Low Sulphites
Clone/s	Various	pH	3.57		
Rootstock	Own	Total acidity	5.84 g/L		
Aspect	Northern	Residual sugar	0.5 g/L		
Soils	Various	Bottled	November 2018		
		Cellaring Potential	10 years		