



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.

2019 Shiraz

THE VINTAGE:

The region experienced good winter and spring rainfall followed by a cool summer. These factors resulted in a later than usual grape harvest. Yields were down but quality was generally excellent across both whites and reds.

THE WINEMAKING:

Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for to ensure that the vineyard characters were fully expressed. Fruit was macerated for four weeks, the wine was then matured in new and one year old oak for six months.

THE WINE:

A perfumed bouquet of Morello cherry, black pepper and charred cinnamon spice. A long elegant Shiraz which has silky light tannins that are juicy and complex with ripe fruit flavours and great length.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Shiraz	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2019	Organic	N/A
Vines per Hectare	1666	Sugar at picking	13.9 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.4%	Allergens	Sulphites
Clone/s	Unknown	pH	3.58		
Rootstock	Own	Total acidity	6.30 g/L		
Aspect	Northern	Residual sugar	0.50 g/L		
Soils	Various	Bottled	August 2020		
		Cellaring Potential	8-10 years		