



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.

2020 Sauvignon Blanc

THE VINTAGE:

Low rainfall and warm temperatures in spring resulted in a very early harvest. All varieties performed exceptionally well with the standout being Cabernet Sauvignon.

THE WINEMAKING:

The fruit was harvested in the early evening and de-stemmed, with the juice being fermented in stainless steel. A selection of both wild and cultured yeasts were used.

THE WINE:

Passionfruit, lime zest and cut grass with a lively acidity and long finish.

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|--------------------------|--------------------|----------------------------|--------------------|-------------------|---------------|
| Vineyard | Various | Origin | Margaret River, WA | Vegan | N/A |
| Year Planted | 1998 | Variety | Sauvignon Blanc | Vegetarian | N/A |
| Location | Margaret River, WA | Picking date | March 2020 | 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 | 3.58 | | |
| Rootstock | Own | Total acidity | 6.30 g/L | | |
| Aspect | Northern | Residual sugar | 0.5 g/L | | |
| Soils | Various | Bottled | September 2020 | | |
| | | Cellaring Potential | 0-4 years | | |