



## *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 Semillon 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 Semillon and Sauvignon Blanc parcels were harvested between 11-13°C. A combination of machine and hand harvesting was employed and only the free run parcels were used after gentle pressing. 60% of the juice was fermented in 2 year old oak for 2 months before final blending.

### THE WINE:

A fragrant lavender aroma coupled with leafy, herbal spiciness from the oak. Straw and cut-grass from the Sauvignon Blanc balance this wine beautifully with gently tropical fruits providing enough acidity to cleanse and draw out the finish. The palate is soft and plush, with long acidity and a strong finish.

<b>Vineyard</b>	Various	<b>Origin</b>	Margaret River, WA	<b>Vegan</b>	N/A
<b>Year Planted</b>	1998	<b>Variety</b>	Semillon 62%, Sauvignon Blanc 38%	<b>Vegetarian</b>	N/A
<b>Location</b>	Margaret River, WA	<b>Picking date</b>	March 2020	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1666	<b>Sugar at picking</b>	12.3 °Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.9%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	Various	<b>pH</b>	3.18		
<b>Rootstock</b>	Own	<b>Total acidity</b>	6.83 g/L		
<b>Aspect</b>	Northern	<b>Residual sugar</b>	2.0 g/L		
<b>Soils</b>	Various	<b>Bottled</b>	October 2020		
		<b>Cellaring Potential</b>	0-4 years		