



## *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.

## 2022 Chardonnay

### THE VINTAGE:

A mild and wet spring set vineyards up perfectly for the summer months, early heat and dry condition driven by strong easterly winds in the lead up to Christmas resulted in reduced yields but with fruit in exceptional condition at harvest. The standout varieties for the season were Chardonnay and Cabernet Sauvignon. Wines have great intensity, acidity and ripeness.

### THE WINEMAKING:

Fruit was handpicked, whole bunch pressed, fermented with natural yeasts and aged in new and one year old French oak prior to bottling.

### THE WINE:

Aromas of lemon, peaches and tropical fruits give way to pure, clean flavours on the palate. Fine, persistent flavours with balanced acid and a long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

<b>Vineyard</b>	Various	<b>Origin</b>	Margaret River, WA	<b>Vegan</b>	N/A
<b>Year Planted</b>	1998	<b>Variety</b>	Chardonnay	<b>Vegetarian</b>	N/A
<b>Location</b>	Margaret River, WA	<b>Picking date</b>	March 2022	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1650	<b>Sugar at picking</b>	12.4 °Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.9%	<b>Allergens</b>	Sulphites
<b>Clone/s</b>	Various	<b>pH</b>	3.22		
<b>Rootstock</b>	Own	<b>Total acidity</b>	7.50 g/L		
<b>Aspect</b>	Northern	<b>Residual sugar</b>	2.00 g/L		
<b>Soils</b>	Various	<b>Bottled</b>	March 2023		
		<b>Cellaring Potential</b>	5+years		