



CHERUBINO

Grapes

70% Semillon
30% Sauvignon Blanc

Region/Appellation

Margaret River

Alcohol by volume

12.30%

Residual Sugar

0.5 g/l

pH

3.16

Total Acidity

6.24 g/l

Drinking Window

2024 - 2028

Tasting Guide

1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed

22/12/2024

Pedestal Semillon Sauvignon Blanc 2023 6x75cl

Winemaker Notes

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. 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.

Vineyard

The grapes are harvested from north-facing vineyards with various soils in Margaret River. There are 1666 vines per hectare.

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.

Vintage

The Margaret River region experienced a cool and dry season with excellent winter rains, which allowed for good yields and exceptional quality in both whites and reds. The whites in particular were outstanding with bright acidity and intense fruit flavours. The reds were also impressive, with good structure.

Food match

Grilled and Roasted White Meats

Oysters

