

2019 Reserve Cabernet Sauvignon

Fermoy has earned its place in the Margaret River wine story, quietly building a reputation for crafting critically acclaimed wines of refinement, precision and elegance.

96+pts, Erin Larkin, The Wine Advocate, 6 July 2023

"... This is a super wine. I love the tannins through the middle palate and finish. This will live an age. Easily the greatest Cabernet made at Fermoy Estate so far. 14% alcohol, sealed under screw cap. Drink 2023-2054."

96pts, Erin Larkin, Halliday Wine Companion, 16 August 2022

"100% Houghton clone from Wilyabrup. Hand-picked from 35yo vines, partial wild ferment, 3 weeks on skins, matured in French oak for 18 months (57% new). Houghton clone + Wilyabrup = a great match. Somehow the dirt and the sky here combine with the clone to produce a decidedly red, supple, succulent style of cabernet. Also, it must be said here, Fermoy is on the up: watch this star rise ..."

Judges comments, 2022 Decanter World Wine Awards

"Beautiful and gently perfumed nose, with berry intensity. The elegant palate is evolving well, with black fruits, spicy fruit cake, vanilla and oak. The tannins are taut, refined and supple, giving terrific balance. This is a fresh, long and genuinely complex wine."

95pts, Stuart Knox, The Real Review, 24 July 2022

"Deep ruby in the glass. Nose lifts with classic cabernet aromas, dark berries and cigarbox notes. Forward fruit offers great concentration and depth while layers of tobacco and tapenade bring character and detail. Tannins are fine and subtle in their persistence to the long finish. A classic of the variety and region. Drink 2022-2037."



Wine Name	Fermoy Reserve Cabernet Sauvignon	Appearance	Rich plum red with black tints.
Vintage	2019 – a cooler vintage, but a warm & dry period in March–April provided perfect conditions for red grape ripening.	Aroma	Vibrant aromas of raspberry, boysenberry and pomegranate fruits lead into salted liquorice and cedar spice with savoury notes of black olive, bay leaf and cigar-box.
Varietals (%s)	100% Cabernet Sauvignon	Palate	Finely structured and elegant, this medium weighted wine displays an innate power whilst retaining delicacy and poise. Fine spun tannins carry ripe, succulent, perfumed fruits across the palate, while cooking herb freshness and savoury spice adds intrigue and complexity. Beautifully ripe fruit tannins and tight-grained French oak provides tension, structure, form and length to ensure a beautifully elegant finish.
Sub Region	Wilyabrup, Margaret River	Food Pairing	Roasted rack of lamb with rosemary-salted, crispy, duck fat potatoes.
Alcohol Volume	14.0%	Awards & Ratings	<p>97 pts Top Gold & Regional Trophy – 2021 Halliday Australian Cabernet Challenge</p> <p>96pts Top Gold & Trophy for 'Best Cabernet Sauvignon' – 2022 Sydney Royal Wine Show; Gold medal – 2021 Royal Adelaide Wine Show</p> <p>5-stars & Medallion 'Best pre-2020 Cabernet Sauvignon' – 2023 Winewise Championship</p> <p>95 pts Gold medal – 2022 Decanter World Wine Awards; 2022 Royal Adelaide Wine Show; 2022 Royal Perth Wine Awards; 2022 Wine Show of WA; 2022 Margaret River Wine Show</p>
Acidity	pH 3.58 TA 6.44 g/L		
Residual Sugar	0.4 g/L		
Oak Detail	18 months maturation in a combination of new (57%) and seasoned French oak barriques.		
Winemaker	Jeremy Hodgson		
Winemaking	Fruit sourced from 35 year-old vines on our Estate vineyard – handpicked fruit was destemmed to open fermenter, prior to cold soak, with a controlled ferment allowing for considered and gentle maceration on skins. Wine spent up to 3 weeks on skins, with MLF complete before pressing to tank for a quick settle prior to racking to oak. Wines then spent the next 18 months in barrel with no racking or movement – just a monthly topping. Cabernet blends were assembled in November 2020 according to barrel selection, prior to a light egg fining, long-term settle in tank and filtration before bottling in May 2021.		
Cellaring	Tannins are plentiful – providing a structural framework to the wine and ensuring good cellaring potential of 20+ years, however they are sufficiently fine and elegant to allow for immediate enjoyment.		

Est. 1985. Wilyabrup, Margaret River

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