



FERMOY

MARGARET RIVER

WINE NAME: Fermoy Reserve Cabernet Sauvignon

VINTAGE: 2022 – a classic Margaret River vintage with a warm and dry ripening period moderated by afternoon sea-breezes and cool nights.

(SUB)-REGION: Wilyabrup, Margaret River

VARIETALS (%'s): 100% Cabernet Sauvignon

APPEARANCE: Rich plum red with black tints.

AROMA: Vibrant aromas of violet, blackberry and raspberry fruits lead into rosemary and cigar box spice.

PALATE: Finely structured and elegant, this medium-full weighted wine displays an innate power whilst retaining delicacy and poise. Fine spun tannins carry ripe, succulent, perfumed blue and black fruits across the palate, while rosemary, sage and cocoa 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 an elegant finish.

WINEMAKING: Fruit sourced from 37 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 2023 according to barrel selection, prior to a light egg fining, long-term settle in tank and filtration before bottling in January 2024.

OAK DETAIL: 18 months maturation in a combination of new (50%) and 2nd-use French oak barriques.

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.

ALCOHOL VOLUME: 14.0%

ACIDITY: pH 3.54; TA 6.34 g/L

RESIDUAL SUGAR: 0.4 g/L

FOOD PAIRING: Roasted rack of lamb with rosemary-salted, crispy, duck fat potatoes.

AWARDS:

97pts. Platinum Medal – 2025 Decanter World Wine Awards

95 pts. Gold Medal – 2024 IWSC (Margaret River).

95pts. Gold medal – 2024 Royal Queensland Wine Awards.

95pts. Gold medal – 2024 Perth Royal Wine Awards.

95pts. Gold medal – 2024 WA Boutique & Single Vineyard Wine Show



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REVIEWS:

95pts: *"Deep ruby red colour. Blackcurrant, anise, cigar box aromatics. A full bodied red that epitomises power with control. There's ample ripe black fruits that have been layered with cigar box, anise and mocha complexities but even in its youth these are all melded seamlessly together. Tannins are well polished, firm but finely grained so they control without gripping and ensure the suppleness of that fruit isn't lost along the way to the very long finish. Drink 2024-2039."* Stuart Knox, The Real Review, 12 Sep 2024

95pts: *"Intoxicating scents of foraged blackberries, dried rosemary, and cherry chocolate lure you in. Bramble fruit and blackcurrants on the palate. A true symphony of flavours, with a silky, peppery finish that lingers."* Judges comments, 2024 IWSC (Margaret River).

95pts: *"Excellent colour and brightness of fruit. Very clean and elegant with length and delicacy of tannin. Red berry fruits, baking spice, subtle violets. Lovely fruit intensity, layered tannin. Fresh balanced acid."* Judges comments, 2024 Perth Royal Wine Awards.