

# 2022 Fermoy Shiraz

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.

**90pts, Huon Hooke, The Real Review, 01 Sep. 2024**

"Excellent depth of brilliant purple-red hue; the bouquet is pungent raspberry, cassis and green-pea. The wine is very fruit-sweet on the early and mid-palate, a crowd-pleaser, with a note of slightly chewy bitterness in the tannins and a satisfying grip which lingers, conveying structure. A pretty bouquet translates to a more seriously structured palate with a good tannin grip on the finish. Drink 2024-2036"

**89pts, Jane Faulkner, Halliday Wine Companion, 25 Nov. 2024**

"The dark red-purple hue entices, so too the savoury nose, all peppery and spicy with some meaty reduction and a hint of green walnut. Spiced and sweet black plums flood the full-bodied palate, followed by lots of tannins, grippy throughout and drying on the finish. A bit more time in bottle should help this mellow out. Drink 2024-2032."



<b>Wine Name</b>	Fermoy Shiraz	<b>Appearance</b>	Dark garnet red with purple hints.
<b>Vintage</b>	2022 – a classic Margaret River vintage with a warm and dry ripening period moderated by afternoon sea-breezes and cool nights.	<b>Aroma</b>	Vibrant aromas of sweet raspberry & plum fruits with complexing notes of pepper, roasted meats and exotic spice.
<b>Varietals (%'s)</b>	100% Shiraz.	<b>Palate</b>	Bright fruits of plum, cherry and raspberry through the front and mid-palates are balanced by hints of nutmeg, charcuterie and five spice. Layers of tannin add frame, structure and length – woody herbs, bitter chocolate and cherry stone.
<b>Oak Detail</b>	12 months maturation in a combination of new (~13%) and seasoned French oak barriques and puncheons.	<b>Food Pairing</b>	Char-grilled sirloin with peppercorn sauce.
<b>Cellaring</b>	Tannins are sufficiently soft and pliable to drink now but will continue to evolve over the next 6-8 years.	<b>Awards &amp; Ratings</b>	<b>Silver Medal</b> 92pts. 2023 Melbourne Royal Wine Show
<b>Alcohol Volume</b>	14.0%		
<b>Acidity</b>	pH 3.65; TA 5.8 g/L		
<b>Residual Sugar</b>	<1.0 g/L		