FERMOY COLLECTION

2022 Fermoy Wilyabrup 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.

95 Points, Ray Jordan Wine Review

"A wine with quite pretty aromatic nuances, showing delightful floral perfumes and more in that red currant, cherry zone. It's a bright and most elegant expression of Margaret River cabernet from a vintage which was actually very good. Fine-grained tannins, gentle oak infusion, and that seamless yet powerful fruit. Has lovely weight on the palate, and that highlights the long, effortless, focused finish. Drinking quite beautifully now, but it does have some cellaring potential (~10 years)."

94 Points, Jane Faulkner, 2025 Halliday Wine Companion

"The colour is excellent – a dark garnet with a purple tinge. The aromas and flavours are enticing – think mocha, blackberries, mulberries and a whisper of menthol. Fuller bodied with ripe, supple tannins, the oak adding to both the shape and tannins, yet integrated into the body of the wine. Just a tad warm on the finish but a solid offering. Nice one. Drink 2025-2035."

90 Points, Stuart Knox, The Real Review, 12 Sept 2024

"Deep ruby with a hint of purple at the rim. Blackberry and dark chocolate nose. Medium to full weighted black fruits fill the core, hints of mocha and vanilla roll through the edges while fine gravelly tannins ensure length. The palate is already well integrated and offers a seamless texture to its flow. Drink 2024-2034."

Wine Name	Wilyabrup Cabernet Sauvignon
Vintage	2022 – a classical Margaret River vintage with a warm and dry ripening period moderated by afternoon sea-breezes and cool nights.
Varieties (%)	92% Cabernet Sauvignon; 8% Merlot
Sub Region	Wilyabrup, Margaret River
Alcohol Volume	14.5%
Acidity	pH 3.56/TA 6.36g/L
Residual Sugar	<1.0 g/L
Oak Detail	18 months maturation in a combination of new (37%) and seasoned tight-grained French oak barriques.
Winemaking	Fruit sourced from various blocks on our Estate vineyard – so a combination of hand and machine picked fruit was destemmed to a combination of open and static fermenters. Generally, ferments were cold soaked, with a controlled ferment allowing for considered and gentle maceration on skins. Wines spent somewhere between 2-4 weeks on skins depending on the parcel and fermenter, with MLF complete before pressing off skins to tank for a quick settle before racking to oak. Wines then spent the next 18 months in oak 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, medium-term settle in tank and filtration before bottling in January 2024.

Cellaring	Tannins are plentiful – providing a structural framework to the wine and ensuring good cellaring potential of 8-10 years, however they are sufficiently matured to allow for immediate enjoyment.
Appearance	Rich plum red with black tints.
Aroma	Aromas of blackberry, mulberry and redcurrant with complexing notes of bay leaf, vanilla and mocha spice.
Palate	Medium to full-bodied, this wine shows an abundance of bright fruit sweetness on the mid-palate, with blackberry, raspberry and fresh herb notes to the fore. Savoury notes of bay leaf and sage combine with hints of oak spice and dark cocoa to add depth and complexity. A refreshing acid line provides poise and length, while an array of fine, earthen tannin provides structure and form.
Food Pairing	Roasted leg of lamb with minted peas and potato dauphinoise.
Awards & Ratings	**Silver Medals** – 2024 Perth Royal Wine Awards; 2024 Wine Show of WA; 2024 Margaret River Wine Show.

Est. 1985. Wilyabrup, Margaret River

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