

2023 Reserve Chardonnay

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.

97pts, Ray Jordan, rayjordanwine.com.au

"Another wonderful example of the outstanding chardonnays coming off this established Margaret River vineyard. Follows a line of handpicking and whole bunch pressing with wild fermentation and nine months in oak. The primary fruit of grapefruit and cut lime with some light brioche reveal their subtle qualities on the nose. The palate has a steeling linear feel to it but that in many ways conceals its sustained power and intensity. A precise and focussed wine with so much potential. Cellar 10 years."

92pts, 2024 International Wine Challenge, Judges comments

"Sea breeze and green apple cordial lead the way, followed by a hint of reductive struck flint, pear, and nutty almond skin complexity. Exceptionally fine balance and harmony overall. Mineral finish."

2024 Decanter World Wine Awards, Judges comments

"Pretty and inviting, with aromas of white grapefruit, green apple and lime, then a palate of toasted nut and sweet oak."

2024 Halliday Chardonnay Challenge, Judges comments

"Lovely fruit, bright and fresh, white flowers, nice texture, lovely length of flavour."



Wine Name	Fermoy Reserve Chardonnay	Appearance	Pale straw with bright green tints.
Vintage	2023 – an excellent white wine vintage, typified by good yields and a dry, mild ripening period resulting in flavoursome, aromatic wines.	Aroma	A lovely balance of perfumed white flowers, cut lime & grapefruit with complexing hints of struck match, flint & toasted nuts.
Varietals (%'s)	100% Chardonnay.	Palate	Balance is the key – lovely weight of nectarine flesh, grapefruit zest, citrus blossom and brioche, with succulent acid leading into savoury complexities from full-solids wild ferment in barrel – seaspray, cashew & flint. A wine with depth, phenolic weight and length of flavour and refreshment.
Vineyard	Estate	Food Pairing	Drink with butter seared scallops.
Alcohol Volume	13.0%	Awards & Ratings	Gold 2024 Perth Royal Wine Awards
Acidity	pH 3.24; TA 6.8 g/L		Silver 2024 Wine Show of Western Australia 2024 Royal Queensland Wine Show 2024 International Wine and Spirit Challenge 2024 Decanter World Wine Awards 2024 Halliday Chardonnay Challenge
Residual Sugar	<1.0 g/L		
Oak Detail	9 months maturation in a combination of 45% new and balance 2nd use tight grained French oak barriques – Francois Freres, Taransaud & Mercurey.		
Cellaring	Drinking well now, this wine has the requisite fruit, phenolic weight and winemaking artefact to reward cellaring over the next 10 years.		
Winemaker	Jeremy Hodgson		
Winemaking	Fruit was handpicked and whole-bunch pressed straight to barrel with full solids for natural ferment by indigenous yeast. Partial malolactic fermentation and judicious lees stirring during maturation built palate weight, texture and complexity. Blended via barrel selection, the wine was allowed to rest in tank for 1 month, then heat and cold stabilised with minimal fining and filtered prior to bottling in December 2023.		