

2023 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.

Aaron Brasher, The Real Review, 16 Jan 2025.

"Lifted aromas of dark cherry, ferrous earth, dried herbs, briar and blackberry. Bright, lively and mid-weighted. Brambly blue fruits, ironstone and a sappy edge are all at play. Firm tannins and snappy acidity round it out nicely. Drink 2025-2035."

Jane Faulkner, Halliday Wine Companion, 1 Mar 2025

"All elbows and knees in this youthful phase, but this should settle in time as it has solid elements from the core of bright red and black fruits, all spicy and peppery. Vibrant acidity matching the shapely tannins, a little raw still, but there's an appeal to this and more so with food. Drink 2025-2033."



Wine Name	Fermoy Shiraz	Appearance	Dark garnet red with purple hints.
Vintage	2023 – a milder vintage, allowing for gradual ripening of red varieties. Wines show a wonderful freshness and vibrancy.	Aroma	Vibrant aromas of violets, sweet raspberry & sour cherry fruits with complexing notes of white pepper and liquorice spice.
Varietals (%'s)	94% Shiraz; 6% Graciano	Palate	Bright fruits of sour cherry, raspberry and pink peppercorn through the front and mid-palates are balanced by hints of liquorice, charcuterie and five spice. Layers of tannin add frame, structure and length – dried herbs, dark chocolate and cherry stone.
Oak Detail	12 months maturation in a combination of new (15%) and seasoned French oak puncheons and barriques.	Food Pairing	Char-grilled sirloin with peppercorn sauce.
Cellaring	Tannins are sufficiently soft and pliable to drink now but will continue to evolve over the next 6-8 years.	Awards & Ratings	Silver Medal 90pts. 2024 Wine Show of WA
Alcohol Volume	14.0%		
Acidity	pH 3.54; TA 5.95 g/L		
Residual Sugar	<1.0 g/L		