

2024 Blackwater

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.

Founded in 1985, Fermoy’s first vintage was a resounding success, confirming Wilyabrup as the ‘sweet spot’ of Margaret River. Grown in an enviable location by the Wilyabrup Brook, Fermoy’s fruit ripens in conditions beautifully moderated by the nearby Indian Ocean. A mild, Mediterranean climate, afternoon sea breeze and ancient gravel soils make it perfect for growing Bordeaux and Burgundy grape varieties.

The winery experienced a revival under new ownership and the stewardship of senior winemaker Jeremy Hodgson. Jeremy’s expertise brought a renewed focus on sustainability, small-batch winemaking and crafting site expressive wines, positioning Fermoy for its rise to global recognition.

With consistently beautiful fruit, a stellar winemaking team and enviable location, Fermoy’s name as a world-class producer will continue to grow.



Wine Name	Blackwater
Namesake	The town of Fermoy, located in County Cork, Ireland, from which our name is derived, sits on the banks of the river Blackwater.
Vintage	2024 – a warm & dry vintage highlighted by a very early start, excellent marri blossom, and some challenging heat spikes. Reds are showing deep, rich colours and flavours.
Varietals (%’s)	50% Cabernet Sauvignon; 41% Shiraz; 5% Malbec; 4% Petit Verdot
Oak Detail	Components were matured in French oak barriques for 15 months prior to blending. The final blend saw 15% new oak, with the balance in seasoned barrels. The blend spent upwards of a month in tank to integrate and harmonise prior to bottling.
Cellaring	Can be drunk now or cellared for up to 6-8 years.
Alcohol Volume	14.0%
Acidity	pH 3.51; TA 6.58g/L
Residual Sugar	<1.0g/L

Appearance	Vibrant rich red with purple/black tints.
Aroma	Intriguing aromas of mulberry, raspberry, sour cherry, and plum. Complexing notes of anise, mint and cocoa powder.
Palate	Shiraz juiciness combines with Cabernet structure. Plum, cherry and bramble fruits lead into the structure and complexity of oak, exotic spice and ferrous tannins. Malbec adds perfume and depth of colour, while Petit Verdot contributes dustings of spice and tannin.
Food Pairing	Pan fried venison fillet served with redcurrant reduction and creamy mash potato.