

2024 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.

96pts, Ray Jordan Wine, 2025

"The reserve chardonnays from Fermoy have emerged in recent years as some of the best in the region. It follows the format of hand-picking and whole-bunch pressing, with wild fermentation followed by nine months in oak. The fruit integrity is preserved while still showing the influence of oak, expressing a gun-smoky, flinty character with traces of honeycomb, cashew, and nectarine. Precise, focused, with excellent length and persistence, this is another first-rate example of what Fermoy is achieving with chardonnay."

95pts, Judges comments, International Wine & Spirit Challenge, 2025

"Delightfully ripe aromas of crisp apples and pears with a delicate puff of smoke. The elegant palate unfolds gracefully with layers of salted cashew nut, juicy white nectarines, sweet nougat, and a seductive, lingering kiss of spiced oak."



Wine Name	Fermoy Reserve Chardonnay
Vintage	2024 – a warm & dry vintage highlighted by a very early start, excellent marri blossom, and some challenging heat spikes. Whites and rosés were picked earlier than ever and showed excellent fruit vibrancy.
Varietals (%s)	100% Gingin clone Chardonnay
Vineyards	Estate (60%); Wildberry Springs (40%)
Alcohol Volume	13.0%
Acidity	pH 3.24; TA 6.9 g/L
Residual Sugar	<1.0 g/L
Oak Detail	10 months maturation in a combination of 40% new and balance 2nd-use tight grained French oak barriques – Francois Freres, Taransaud & Mercurey.
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 2 months, then heat and cold stabilised with minimal fining and filtered prior to bottling in February 2025.

Cellaring	Drinking well now, this wine has the requisite fruit, phenolic weight and winemaking artefact to reward cellaring over the next 10 years.
Appearance	Pale straw with bright green tints.
Aroma	A lovely balance of perfumed white flowers, white peach, nectarine and grapefruit with complexing hints of flint, nougat and toasted/salted nuts.
Palate	Balance is the key – lovely weight of nectarine flesh, grapefruit zest, citrus blossom and nougat, 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.
Food Pairing	Drink with butter seared scallops.
Awards & Ratings	Gold – 2025 International Wine and Spirit Challenge Silver – 2025 Perth Royal Wine Awards; 2025 Halliday Chardonnay Challenge; 2025 Margaret River Wine Show.