

# 2024 Fermoy Semillon Sauvignon Blanc

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.

This rise was marked by two major Decanter World Wine Awards wins. Fermoy's Reserve Chardonnay earned Best in Show in 2019, followed by the same prestigious title in 2024 for its Reserve Cabernet Sauvignon.

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



<b>Wine Name</b>	Fermoy Semillon Sauvignon Blanc	<b>Appearance</b>	Brilliant, pale straw with green highlights.
<b>Vintage</b>	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.	<b>Aroma</b>	Fresh fruit aromatics of guava, pear, lemon oil and lime leaf overlay subtle savoury notes of fresh garden herbs.
<b>Varietals (%)</b>	63% Semillon; 37% Sauvignon Blanc.	<b>Palate</b>	A textured and balanced style showing subtle lifts of citrus blossom, grapefruit and lime zest, combined with body and mouthfeel garnered from partial barrel fermentation and maturation on lees. Savoury notes of coastal herbs and fresh rocket add complexity while a punchy, saline acid line ensures a crisp, dry and refreshing finish.
<b>Oak Detail</b>	The Sauvignon Blanc portion of the blend was fermented and matured in a combination of new and seasoned French oak, while the Semillon was fermented cool in stainless steel tanks to retain freshness and aromatics.	<b>Food Pairing</b>	Drink with salt & pepper squid.
<b>Cellaring</b>	Ready for immediate drinking and will continue to drink well over the next 4-5 years.		
<b>Alcohol Volume</b>	12.8%		
<b>Acidity</b>	pH 3.25; TA 6.8g/L		
<b>Residual Sugar</b>	1.0g/L		