

# 2025 Fermoy 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.**

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.



<b>Wine Name</b>	Fermoy Chardonnay	<b>Appearance</b>	Pale straw with green highlights.
<b>Vintage</b>	2025 – an excellent Margaret River vintage, with a warm, dry ripening period allowing for picking at optimal ripeness. Whites and roses showing excellent fruit expression and natural acid retention.	<b>Aroma</b>	Delicate fruit aromatics of white peach, grapefruit and rockmelon with white blossom, lightly toasted cashew and chipped shell complexity.
<b>Varietals (%)</b>	100% Chardonnay	<b>Palate</b>	A tight, yet delicate & textured palate. The wine shows good tension, balancing subtle stone & citrus fruits with a moreish seaspray minerality and succulent acidity. Toasted nuts and wood spice complement a textured phenolic crunch ensuring a long and mouth-watering finish.
<b>Alcohol Volume</b>	13.0%	<b>Food Pairing</b>	Drink with homemade gnocchi – light, fluffy, textural – tossed in butter, sage & parmesan.
<b>Acidity</b>	pH 3.39; TA 6.2g/L		
<b>Residual Sugar</b>	<1.0g/L		
<b>Oak Detail</b>	100% barrel fermented and matured for 9 months in a combination of 25% new, balance 1 and 2-year old French oak barriques.		
<b>Cellaring</b>	Ready for immediate drinking, but will develop further complexity over the next 4-6 years.		
<b>Winemaking</b>	Fruit was handpicked and whole-bunch pressed straight to barrel with full solids for natural ferment by wild yeast. Partial malolactic fermentation and judicious lees stirring during maturation built palate weight, texture and complexity. A blend of separate parcels, the wine was allowed to harmonise on fine lees in tank for two months before being heat and cold stabilised with minimal fining and filtered prior to bottling in February 2026.		