

2025 FE Rosé

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	FE Rosé
Vintage	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.
Varietals (%)	92% Shiraz; balance Pinot Noir/Pinot Gris/Chardonnay
Oak Detail	Nil. This wine was fermented cool in stainless steel tanks to ensure maximum retention of aromatics and fruit flavour.
Winemaking	A select parcel of young-vine Shiraz was picked early to retain natural acids and bright fruit aromatics. Pressed off skins after 18hrs, the resultant bright pink juice was fermented cool in stainless steel – with fermentation stopped early to retain a hint of natural grape sugar.
Cellaring	Designed for immediate drinking.

Alcohol Volume	13.0%
Acidity	pH 3.26; TA 6.4g/L
Residual Sugar	9.5g/L
Appearance	A bright blush of reds & pinks.
Aroma	Fresh and lifted aromatics of redcurrant, strawberry compote and Turkish delight.
Palate	The palate is juicy and flavoursome with a soft and delicate mouthfeel. Bright and fleshy fruit notes of crunchy red apple, watermelon and ripe raspberry coulis are balanced by a delicate grape sweetness and a soft, citrus acid line.
Food Pairing	Antipasto.