

2025 FE White

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 White
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 (%s)	50% Semillon; 40% Chardonnay; 10% Sauvignon Blanc.
Oak Detail	A small portion of this wine was fermented in seasoned French oak to contribute some texture and mouthfeel. The majority of the blend however, was fermented cool in stainless steel tanks to ensure maximum retention of aromatics and fruit flavour.
Cellaring	Designed for drinking now until 2028.
Alcohol Volume	12.5%
Acidity	pH 3.32; TA 6.7g/L
Residual Sugar	1.5g/L

Appearance	Pale straw with green tints.
Aroma	Bright, vibrant aromatics of freshly cut straw, grapefruit, nashi pear and gooseberry.
Palate	A blend of the classic French dry-white varieties creating a balanced whole. The fresh citrus drive of Semillon balances the texture and mouthfeel of Chardonnay, while the Sauvignon Blanc component brings the aromatic, herbal punch. A flavoursome and textural mid-palate leads into a refreshing and mouth-watering finish.
Food Pairing	Fish pie.