

2025 Coldfire Fumé 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.

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	Coldfire Fumé Blanc
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)	80% Sauvignon Blanc; 14% Chardonnay; 6% Semillon.
Oak Detail	40% of the blend was cold-soaked on skins for 2 days before being basket-pressed direct to seasoned barriques for fermentation and subsequent 5 months maturation. The remainder of the blend underwent ~15 hours skin contact in the press before undergoing fermentation in 50% new oak. The total new oak content in the final blend is equivalent to 25%.
Cellaring	Ready for immediate drinking and will continue to drink well over the next 4-6 years.
Alcohol Volume	13.0%
Acidity	pH 3.38; TA 6.0g/L
Residual Sugar	1.0g/L

Appearance	Pale straw with bright green tints.
Aroma	Intriguing aromas of lemon rind, passionfruit pulp & mandarin, leading into complexing notes of green tea, smoked almond and jasmine.
Palate	Textured and complex, a full-bodied white wine with mouthfeel and intrigue. Skin-contact during ferment heightens perfume & complexity – jasmine and kaffir, whilst contributing phenolic crunch – peach kernel & passionfruit seed. New French oak adds woodsmoke, flint and exotic spices of ginger and cardamon. Acid is soft yet textured, glossy, rich – think preserved lemon, frangipani.
Food Pairing	A wine to drink with food. Think seafood, poultry, pork, or full-flavoured cheese.

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