

# 2025 Project Pinot Gris

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	Project Pinot Gris
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)	100% Pinot Gris (sourced from Jindawarra Vineyard, Karridale)
Oak Detail	A portion of the blend (33%) was fermented in seasoned French oak barriques to contribute texture and mouthfeel, whilst the balance was fermented cool in stainless steel to retain bright aromatics.
Cellaring	Ready for immediate drinking and will continue to drink well over the next 4-5 years.

Alcohol Volume	12.5%
Acidity	pH 3.36; TA 6.13g/L
Residual Sugar	1.5g/L
Appearance	Brilliant, pale yellow straw with blush tints.
Aroma	Fresh fruit aromatics of pear, lychee and pink grapefruit with lifted floral notes of honeysuckle and jasmine.
Palate	A textured and mouth-filling style showing aromatic lift of orange blossom and honeydew, combined with body and mouthfeel garnered from partial barrel fermentation and maturation on lees. Notes of dried herbs, chalk, and ginger spice add further texture and complexity, and ensure a dry, mineral finish.
Food Pairing	Drink with dim sum on a Sunday morning.