

2025 Fermoy 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	Fermoy 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 (%)	82% Shiraz; 8% Pinot Gris; 5% Pinot Noir; 5% Chardonnay.
Oak Detail	Partial maturation in seasoned French oak barriques contributes mid-palate weight and creamy texture. The remaining portion was fermented at controlled low temperatures in stainless steel tanks to maximise primary fruit expression and preserve aromatics.
Cellaring	Ready for immediate drinking and will continue to drink well over the next 2 years.
Alcohol Volume	13.0%
Acidity	pH 3.29; TA g/L 6.7
Residual Sugar	<1.0g/L

Appearance	Pale salmon with delicate copper highlights.
Aroma	Lifted notes of red berry fruits and a touch of rose petal, underpinned by subtle citrus zest and a whisper of wet stone.
Palate	The palate is vibrant and layered, opening with a burst of juicy strawberry and pomegranate, followed by delicate notes of white peach and pink grapefruit. A fine phenolic grip lends subtle chalky texture, while subtle savoury spice adds depth and intrigue. The finish is long and refreshing, driven by crisp citrus and a lingering mineral thread that leaves the palate clean yet complex.
Food Pairing	Enjoy while standing, eating caviar & crème fraîche blinis.