

2025 Fermoy Semillon Sauvignon 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	Fermoy Semillon Sauvignon Blanc	Appearance	Brilliant, pale straw with green highlights.
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.	Aroma	Fresh fruit aromatics of green apple, passionfruit, pineapple and lime leaf overlay subtle savoury notes of cut grass and straw.
Varietals (%)	56% Semillon; 41% Sauvignon Blanc; 3% Chardonnay.	Palate	A textured and balanced style showing subtle lifts of citrus blossom, fresh pineapple and passionfruit pulp, combined with body and mouthfeel garnered from partial barrel fermentation and maturation on lees. Savoury notes of coastal herbs and freshly cut straw add complexity while a punchy acid line ensures a crisp, dry and refreshing finish.
Oak Detail	The Sauvignon Blanc portion of the blend was fermented and matured in a combination of new and seasoned French oak, while the Semillon was fermented cool in stainless steel tanks to retain freshness and aromatics.	Food Pairing	Drink with fried squid with chilli and Thai basil.
Cellaring	Ready for immediate drinking and will continue to drink well over the next 4-5 years.		
Alcohol Volume	12.5%		
Acidity	pH 3.32; TA 6.6g/L		
Residual Sugar	1.0g/L		