

# 2019 Fermoy Cabernet Sauvignon

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.

## 95pts, Erin Larkin, 2023 Halliday Wine Companion

"100% cabernet sauvignon, Houghton clone. Matured for 18 months in French oak (36% new). You know when you spot Houghton clone from Wilyabrup that you're in for a succulent, red-fruited time. It's a combination of the clone and the dirt and it's good. While the oak is initially prominent now, the fruit behind it is precisely as expected – singing. This may need a little more time for the oak to recede, however the fruit is bang-on and the tannins are a highlight. Gorgeous. Drink 2021-2036"

## 93pts, Stuart Knox, The Real Review

"Deep ruby with a hint of purple at the rim. Blackberry, bramble and graphite aromatics. Palate sits deep with a rich line of black fruits and coffee-ground savoury elements. Tannins brace and compress through the middle palate then relax to allow the finish to open and linger. Drink 2022-2032"



<b>Wine Name</b>	Fermoy Cabernet Sauvignon
<b>Vintage</b>	2019 – a cooler vintage, but a warm and dry period in March–April provided perfect conditions for red grape ripening.
<b>Varietals (%'s)</b>	100% Cabernet Sauvignon
<b>Sub Region</b>	Wilyabrup, Margaret River
<b>Alcohol Volume</b>	14.0%
<b>Acidity</b>	pH 3.65, TA 5.85 g/L
<b>Residual Sugar</b>	<1.0 g/L
<b>Oak Detail</b>	18 months' maturation in a combination of new (30%) and seasoned French oak barriques.
<b>Winemaker</b>	Jeremy Hodgson
<b>Winemaking</b>	Fruit sourced from various blocks – a combination of hand- and machine-picked fruit was destemmed to a mix of open and static fermenters. Generally, ferments were cold-soaked, with a controlled ferment allowing for considered and gentle maceration on skins. Wines spent between 2–4 weeks on skins, depending on the parcel and fermenter, with MLF completed before pressing off skins to tank for a quick settle before racking to oak. Wines then spent the next 18 months in oak with no racking or movement – just a monthly topping. Cabernet blends were assembled in December 2020 according to barrel selection, prior to a light egg fining, long-term settling in tank and filtration before bottling in June 2021.

<b>Cellaring</b>	Tannins are plentiful – providing a structural framework to the wine and ensuring good cellaring potential of 8–12 years. However, they are sufficiently matured to allow for immediate enjoyment.
<b>Appearance</b>	Rich plum red with black tints.
<b>Aroma</b>	Aromas of salted raspberry, mulberry and bramble, tobacco and bay leaf, with complex notes of ground coffee, dark chocolate and five spice.
<b>Palate</b>	Medium to full-bodied, this wine shows an abundance of fruit sweetness on the mid-palate, with classic cassis, raspberry and olive tapenade notes to the fore. Savoury notes of tobacco leaf and dried herbs combine with hints of exotic spice, bitter cocoa and graphite to add depth and complexity. A refreshing acid line provides poise and length, while an array of fine, earthy tannins provides structure and form.
<b>Food Pairing</b>	Roasted leg of lamb with minted peas and potato dauphinoise.