



FERMOY

MARGARET RIVER

ESTATE COLLECTION

2021 Blanc de Blancs

Vintage	2021 – a long, cool vintage well suited to sparkling production – gradual ripening and good acid retention.
Variety	100% Chardonnay
Winemaker	Jeremy Hodgson
Alcohol	12.5%
Acidity	pH 3.27; TA 7.5 g/L
Residual Sugar	3.6 g/L
Oak Treatment	The base wine was partially fermented in seasoned French oak barriques to help build texture and mouthfeel.
Cellaring	Ready for immediate drinking and will continue to evolve and drink well over the next 2-3 years.
Appearance	Pale straw colour with bright green tints, brilliant clarity, ultra-fine and persistent bead.
Aroma	Bright and vibrant aromas of green apple and lemon blossom alongside more complex oyster shell, sea spray & kelp characters.
Palate	Made in the traditional method, this wine has spent over 2 years on lees in bottle prior to disgorgement. This extended contact time allows more complex characters and textures to evolve – with curd, cashew, oyster shell and wet stone characters complementing delicate citrus fruit notes. A beautifully soft and delicate mousse and fine, persistent bead carry the flavours and continually refresh the palate.
Food Pairing	Drink as an aperitif, or with freshly shucked oysters.



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