

2022 Fermoy Merlot

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.

88 points, Stuart Knox, The Real Review, 12 Sep 2024

"Medium to deep ruby red colour. Plum and liquorice aromas. Supple plum fruits on entry, hints of coffee and anise sit in the core alongside the fruit, then firm gravelly tannins bring tension and drive. Good length, and dry to the end, but tannins are yet to meld properly with the fruit this should occur over time. Drink 2025-2032."



Wine Name	Fermoy Merlot	Appearance	Vibrant ruby red.
Vintage	2022 – a classic Margaret River vintage with a warm and dry ripening period moderated by afternoon sea-breezes and cool nights.	Aroma	Fruits of redcurrant, plum and blackberry combine with complexing notes of tobacco leaf, cooking herbs and anise spice.
Varietals (%'s)	93% Merlot; 7% Cabernet Sauvignon.	Palate	Medium bodied, aromatic & flavoursome. Plush fruits of spiced plum and redcurrant jelly sweeten the front and mid-palates, whilst savoury herb nuances of thyme and bay combine with liquorice, ground coffee and dark chocolate spice to complex the finish. Silken tannins provide for form, structure and length.
Oak Detail	18 months maturation in a combination of new (20%) and seasoned French oak barriques – using a selection of Bordeaux coopers.	Food Pairing	Sunday Roast
Cellaring	Tannins are sufficiently integrated to allow for immediate drinking, however will continue to develop and evolve over the next 6-8 years.		
Alcohol Volume	14.0%		
Acidity	pH 3.52; TA 6.0g/L		
Residual Sugar	<0.5g/L		