



FERMOY

MARGARET RIVER

ESTATE COLLECTION

2023 Chardonnay

Vintage	An excellent white wine vintage, typified by good yields and a dry, mild ripening period resulting in flavoursome, aromatic wines.
Variety	100% Chardonnay
Region	Margaret River, Western Australia
Winemaker	Jeremy Hodgson
Alcohol	12.6%
Acidity	pH 3.23 TA 7.2g/L
Residual Sugar	1.5 g/L
Oak Treatment	100% barrel fermented and matured for 9 months in a combination of 25% new, balance 1 and 2-year old French oak barriques.
Cellaring	Ready for immediate drinking and will continue to drink well over the next 4-5 years.
Appearance	Pale, golden straw with brilliant green tints.
Aroma	Vibrant fruit aromatics of white blossom, yellow grapefruit and fresh pineapple with lightly toasted almond and kaffir lime leaf complexity.
Palate	A delicate, succulent & textured palate. The wine shows good fruit weight – grapefruit, lime and white peach, with subtle complexities of seaspray, salted limes & toasted nuts. A succulent acid line balances phenolic crunch to ensure a wine of texture and substance.
Food Pairing	Drink with pan-fried, polenta crusted whiting fillets.

AWARDS

TBA



[FERMOY.COM.AU](https://fermoyn.com.au)

HEAD OFFICE 1300 133 766 | 316 Vincent Street, Leederville Western Australia 6902
CELLAR DOOR 1300 133 766 | 838 Metricup Road, Wilyabrup, Western Australia 6280