

# 2023 Project Tempranillo Syrah

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.

This rise was marked by two major Decanter World Wine Awards wins. Fermoy's Reserve Chardonnay earned Best in Show in 2019, followed by the same prestigious title in 2024 for its Reserve Cabernet Sauvignon.

With consistently beautiful fruit, a stellar winemaking team and enviable location, Fermoy's name as a world-class producer will continue to grow.



<b>Wine Name</b>	Project Tempranillo Syrah	<b>Appearance</b>	Vibrant ruby red with black tints.
<b>Vintage</b>	2023 – a milder vintage, allowing for gradual ripening of red varieties. Wines show a wonderful freshness and vibrancy.	<b>Aroma</b>	Bright red and black fruits of cherry, raspberry and blackberry preserve with exotic spices of musk, sandalwood and vanilla bean.
<b>Varietals (%'s)</b>	74% Tempranillo; 24% Shiraz; 2% Graciano.	<b>Palate</b>	Structural yet juicy, this wine is bright and refreshing. Tempranillo provides cherries and sarsaparilla, while the Syrah brings blackberry fruits to the fore. Dusty, chalky tannins provide rustic form, whilst hints of herb (mint, basil) and spice (musk, aniseed) provide lift & complexity.
<b>Oak Detail</b>	Tempranillo and Syrah were co-fermented before being basket pressed to a combination of seasoned French and American oak barriques for 15 months maturation.	<b>Food Pairing</b>	Drink with harissa crusted lamb cutlets.
<b>Cellaring</b>	Can be drunk now or cellared for up to 4-6 years.	<b>Awards &amp; Ratings</b>	<b>Bronze</b> 89pts; 2024 Western Australian Boutique & Single Vineyard Wine Show.
<b>Alcohol Volume</b>	13.0%		
<b>Acidity</b>	pH 3.49; TA 6.40g/L		
<b>Residual Sugar</b>	1.0g/L		