

2024 Fermoy Chardonnay

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.



Wine Name	Fermoy Chardonnay	Appearance	Pale lemon yellow with green highlights.
Vintage	2024 – A warm, dry vintage highlighted by a very early start, excellent marri blossom and some challenging heat spikes. Whites and rosés were picked earlier than ever, showing excellent fruit vibrancy.	Aroma	Delicate fruit aromatics of white nectarine, white flowers and lemon cream, with lightly toasted cashew and citrus leaf complexity.
Varietals (%s)	100% Chardonnay.	Palate	A tight yet delicate and textured palate. The wine shows good tension, balancing subtle stone and citrus fruits with a moreish seaspray minerality and succulent acidity. Toasted nuts and wood spice complement a textured phenolic crunch, ensuring a long and mouth-watering finish.
Alcohol Volume	13.0%	Food Pairing	Drink with homemade gnocchi – light, fluffy and textural – tossed in butter, sage and parmesan.
Acidity	pH 3.35; TA 6.5 g/L		
Residual Sugar	<1.0 g/L		
Oak Detail	100% barrel-fermented and matured for 9 months in a combination of 25% new, with the balance in one- and two-year-old French oak barriques.		
Cellaring	Ready for immediate drinking but will develop further complexity over the next 4–6 years.		
Winemaker	Jeremy Hodgson		
Winemaking	The fruit was handpicked and whole-bunch pressed straight to barrel with full solids for natural fermentation by wild yeast. Partial malolactic fermentation and judicious lees stirring during maturation built palate weight, texture and complexity. A blend of separate parcels, the wine was allowed to harmonise in tank before being heat- and cold-stabilised, with minimal fining and filtration prior to bottling in December 2024.		