

2024 Project Pinot Gris

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	Project Pinot Gris	Appearance	Brilliant, pale yellow straw with blush tints.
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 and showed excellent fruit vibrancy.	Aroma	Fresh fruit aromatics of lychee, guava and pear with lifted floral notes of honeysuckle and rosewater.
Varietals (%s)	100% Pinot Gris (sourced from Jindawarra Vineyard, Karridale).	Palate	A textured and mouth-filling style showing aromatic lift of white flowers and honeydew, combined with body and mouthfeel garnered from partial barrel fermentation and maturation on lees. Notes of dried herbs, talc, nougat and ginger spice add further texture and complexity, and ensure a dry, mineral finish.
Oak Detail	A portion of the blend (40%) was fermented in seasoned French oak barriques to contribute texture and mouthfeel, whilst the balance was fermented cool in stainless steel to retain bright aromatics.	Food Pairing	Drink with dim sum on a Sunday morning.
Cellaring	Ready for immediate drinking and will continue to drink well over the next 2-3 years.	Awards & Ratings	Bronze 89 pts, 2024 Western Australian Boutique and Single Vineyard Wine Show.
Alcohol Volume	12.8%		
Acidity	pH 3.33; TA 6.1g/L		
Residual Sugar	1.0g/L		