

# 2024 Fermoy Sauvignon Blanc

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>	Fermoy Sauvignon Blanc	<b>Appearance</b>	Pale straw with bright green tints.
<b>Vintage</b>	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.	<b>Aroma</b>	Aromas of gooseberry, guava, lemon barley and white flowers combine with complexing savoury notes of lemon thyme and kaffir lime.
<b>Varietals (%s)</b>	92% Sauvignon Blanc; 5% Chardonnay; 3% Semillon.	<b>Palate</b>	Textured and mouth-filling – fruits of pear, grapefruit and guava fill the mid-palate before intertwining with hints of toasted nuts and herbs. A soft, talc-like mineral acid focuses the finish around notes of lime leaf and passionfruit.
<b>Oak Detail</b>	25% of the blend spent 4 months (including ferment) in a combination of new (10%) and seasoned French oak barriques, whilst the balance of the blend was fermented cool in stainless steel to retain freshness of aromatics.	<b>Food Pairing</b>	Grilled white fish with mango salsa.
<b>Cellaring</b>	Ready for immediate drinking and will continue to drink well over the next 3-4 years.	<b>Awards &amp; Ratings</b>	<b>Gold Medal</b> 2024 Wine Show of Western Australia
<b>Alcohol Volume</b>	12.8%		
<b>Acidity</b>	pH 3.35; TA 6.25g/L		
<b>Residual Sugar</b>	1.0g/L		