

FERMOY ESTATE

MARGARET RIVER -

fe Classic White



Vintage: 2017

Varietals (%'s): 50% Semillon; 35% Chardonnay; 15% Sauvignon Blanc

Appearance: Pale straw with green tints.

Aroma: Fresh and bright aromatics of lemon blossom, pineapple, passionfruit

and lime juice.

Palate: The palate is bright, crisp and refreshing – showing vibrant lemon and tropical fruit characters. Light bodied and delicate, this is wine designed for early drinking to capture the freshness and vitality of its youth. A mouthwatering lime acid line provides purity and length, while a hint of texture contributes to a softness of mouthfeel.

Oak Detail: Nil. This wine was fermented cool in stainless steel tanks to ensure maximum retention of aromatics and fruit flavour.

Cellaring: Designed for immediate

drinking.

Alcohol Volume: 12.5%

Acidity: pH 3.26; TA 7.1g/L

Residual Sugar: 2.2g/L