



FERMOY
ESTATE

— MARGARET RIVER —

Estate Rosé



Vintage 2017

Varietals (%'S): 63% Shiraz; 15% Cabernet Sauvignon; 12% Merlot; 5% Chardonnay; 5% Pinot Noir

Appearance: Pale salmon pink.

Aroma: Lifted aromatics of rose petal, lemon blossom and blueberries lead into sourdough notes and fennel seed spice.

Palate: Vibrant yet delicate fruits of blueberry and lemon on the front palate lead into the textural and subtly spiced characters of barrel fermentation – hints of nougat, aniseed and shortbread, before a refreshing lemon acid line ties everything together into a long, mouth-watering finish.

Oak Detail: Whole bunch pressed direct to seasoned French oak barriques for wild fermentation and subsequent 5 month's maturation on ferment lees to build palate weight and texture.

Cellaring: Ready for immediate drinking and will continue to drink well over the next 2 years.

Alcohol Volume: 13.0%

Acidity: pH 3.24 TA 6.7g/L

Residual Sugar: <2.0g/L

Awards:

Gold - 2017 Margaret River wine Show

Bronze - 2017 Melbourne Royal Show - 2017 Australian Small Winemakers Show

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