



James Halliday
Australian Wine
Companion

FERMOY ESTATE



James Halliday Australian Wine Companion 2017 Edition

F E R M O Y
E S T A T E

— M A R G A R E T R I V E R —

2015 FERMOY ESTATE RESERVE SEMILLON



APPEARANCE :

Bright, brilliant straw with green tints.

AROMA:

Intense, rich aromas of preserved lemon, spiced poached pear, cinnamon, vanilla bean and charred cedar wood.

PALATE:

Rich and full-bodied, this wine is a seamless marriage of the bright lemon and pear primary fruit flavours combined with the complexities of barrel ferment in new French oak – grilled nuts, crème brulee and toasted spices of star anise, clove and cinnamon. A clean and precise, cool-climate acid line provides structure, definition and palate length.

CELLARING:

The wine is of interest now because of these intensities of aroma and flavour, but will continue to evolve over the next 5-8 years as secondary characters come to the fore.

OAK DETAIL:

100% French, selection of 4 different Burgundian Coopers.

Varietals: 100% Semillon

Alcohol volume: 13.5%

Acidity: 3.13 pH/ 7.57 TA

Residual Sugar: 1 G/L

Awards:

95 Points James Halliday Wine Companion 2017

