



FERMOY
ESTATE

— MARGARET RIVER —

Sauvignon Blanc



Vintage: 2016

Varietals (%'s): 89% Sauvignon Blanc; 11% Semillon.

Appearance: Pale straw yellow with green tints.

Aroma: Bright, lifted aromatics of passion fruit, guava and kiwi fruit with subtle blackcurrant spice.

Palate: The palate displays punchy lime juice, passion fruit and blackcurrant leaf notes, with a subtle, savoury oak spice and textured mouth feel adding complexity and interest. A mouth-watering and refreshing lime acid line runs through the wine providing drive and length to the finish.

Oak detail: 20% of the blend spent 4 months (including ferment) in a combination of new and 1-year old French barriques.

Cellaring: Ready for immediate drinking and will continue to drink well over the next 2-3 years.

Alcohol Volume: 12.5%

Acidity: pH 3.33; TA 7.5g/L

Residual Sugar: 1.5g/L

Awards:

GOLD - 2016 Royal Melbourne Wine Show

SILVER - 2016 Wine Show of Western Australia

BRONZE - 2016 Royal Perth Wine Show