



James Halliday
Australian Wine
Companion

FERMOY ESTATE



James Halliday Australian Wine Companion 2017 Edition

FERMOY ESTATE

— M A R G A R E T R I V E R —

2014 FERMOY ESTATE SEMILLON



APPEARANCE :

Bright straw yellow with green tints.

AROMA:

Fresh straw and cut grass aromas overlaid by lemon zest, grapefruit and honeysuckle.

PALATE:

Bright and fresh, the palate is clean, crisp and refreshing. Citrus fruits are complemented by the texture and palate weight garnered by barrel fermentation and maturation on lees. A wine of complexity and finesse that can be enjoyed now or will continue to develop in bottle over the next 5 years.

CELLARING:

Drink now or bottle age 5-7 years.

OAK DETAIL:

French 6 months 1 and 2 year.

Varietals: 95% Semillon, 5% Sauvignon Blanc

Alcohol volume: 13.5%

Acidity: TA, 6.3 g/L

Residual Sugar: .7 g/L

Awards:

5 stars – Winestate Magazine

Gold – Wine Showcase Magazine;

Bronze – Perth Royal Wine Show;

91 points – James Halliday Australian Wine Companion

