



FERMOY
ESTATE

— MARGARET RIVER —

Chardonnay



Vintage: 2014

Varietals (%'s): 90% Chardonnay; 6% Sauvignon Blanc; 4% Semillon.

Appearance: Pale golden yellow with green tints.

Aroma: Plentiful notes of grapefruit zest, ripe peach, toasted cashew nuts & complexing oak spice.

Palate: Elegant & integrated, the palate shows rich lemon curd, stone fruit fleshiness, toasted nuts & vanillan oak spice. A lemon citrus acid line provides structure & length.

Oak Detail: 100% barrel fermented & matured for 8 months in a combination of new & 1 & 2-year old French oak barriques.

Cellaring: Ready for immediate drinking & will continue to drink well over the next 5 to 6 years.

Alcohol volume: 13.2%

Acidity: pH 3.23; TA 7.5g/L

Residual Sugar: 2.0g/L

Awards: 95pts – Halliday Wine Companion.

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