

FER

WINE SPECIFICATION

Vintage | 2014

Grape variety | 100% Fer

Oak maturation | 20 months - 100% 2 year old French oak

Typical analysis | 13.5% Alc/Vol

Release date | September 2017

TASTING NOTES

Colour | Deep red with red-purple hue.

Aroma

Ripe and concentrated with a fragrant perfume of violet and incense. There are ripe dark fruits of currant and mulberry with pepper and lead pencil, which are balanced by more complex notes of damp earth and cedar oak.

Palate

Full, firm and structured with fine grain tannins. Once again, ripe dark fruits show through with a slight hint of pepper.

Food matches

Beef eye fillet, prosciutto wrapped venison with roasted vegetables.

Peak drinking | Drinking well upon release but has the potential to evolve and impress towards 2024.

WINEMAKERS COMMENTS

Viticulture

Fruit to make the Fer was sourced from a premium vineyard in Margaret River. Close monitoring and analysis of these vines leads to shoot or bunch thinning by hand if required to obtain the perfect balance for good exposure and healthy ripening. A philosophy of minimal inputs in these premium blocks allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2014 vintage was warm and dry producing ripe flavour profiles and fine long tannin definition in the skins.

Winemaking

The fruit was harvested early in the morning and was crushed into a small open fermenter. The ferment was initially hand plunged four times a day for the first 3 days, then the frequency was slowly reduced for the following 3 days leading into draining and pressing off the skins. As Fer is a tannic variety, close attention needs to be paid to the level of extraction during the second half of fermentation on skins as well as during pressing of the skins. Press cuts are generally made early to avoid the extraction of undesirable tannins which can lead to a tough tannic wine. The wine was then matured in two year old French barriques for 20 months.

Storage/Bottling

The 2014 Fer was bottled in December of 2015 to super premium reverse taper claret glass with a stelvin closure. This wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2024.

