

FER



WINE SPECIFICATION

Vintage: 2025

Grape variety: 100% Fer

Oak maturation: 14 months - 30% new French and 70% 2 and 4 year old French barriques.

Typical analysis: 14.2% Alc/Vol

Release date: August 2026

TASTING NOTES

Colour: Deep red with purple hue.

Aroma: Dark and brooding, with impressive power and concentration. The wine opens gradually to reveal an intriguing spectrum of fragrant and savoury characters. Aromas of spice, cracked pepper, lead pencil and cedar oak intertwine with ripe mulberry, raspberry and subtle aniseed.

Palate: Full bodied and densely structured, with fine grainy tannins. Ripe mulberry and blueberry flavours unfold across the palate, complemented by graphite, spice and savoury oak. The wine carries the hallmark tannin of Fer, firm, persistent and built for longevity, which will reward careful cellaring. Decanting recommended.

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 2036.

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 this premium block allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2025 vintage was mild 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 new and used French barriques for 14 months.

Storage/Bottling: The 2025 Fer was bottled in July of 2026. This wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2036. Now proudly part of our Black Label range, this wine was formerly bottled under our 'Jack out the Box' label.