



Best's Great Western 'Old Vine' Pinot Meunier 2005

State: Victoria
Region: Grampians
Sub-region: Great Western
Vineyards: Concongella
Harvest dates: 30th March
Maturation: **2nd use and** New French barriques
Wine bottled: 30th November 2006
Alcohol: 14.5% VOL
Winemaker: Viv Thomson and Hamish Seabrook
Cellar potential: Up to fifteen years under good cellaring conditions.



Style: Silky smooth, round and full flavoured with a rich warmth so typical of this wine. Soft tannins with well blended oak. A delight to drink

The grapes: Referred to as "Millers Burgundy" in Henry Best's daily journal, these original Concongella vines are considered among the oldest vines in Australia. In culinary terms Meunier means dusted in flour. The vine leaves have a fine white gossamer appearance, hence "Millers Burgundy"

Vintage Notes: Almost average rainfall culminating in good rains in mid August gave the best start to the growing season for some years. After the good August rain in which we actually had some run off, the rain petered out and frosts occurred on Sept 28th & 30th, and again on Oct 9th. Excellent recovery from the frost resulted in only a 40% loss. Favorable weather conditions in Autumn resulted in a trouble free vintage. A very good crop considering. (Taken from the journal of Viv Thomson)

Food Match: Pairs especially well with duck and mushroom risotto.