



Tasting Note

Best's Great Western 2012 Thomson Family Shiraz

The Thomson Family Shiraz is produced from Henry Best's original 1867 Shiraz plantings, and is only available in exceptional years, on average about six times per decade. The vines are cropped at less than two tonnes per acre (four tonnes per hectare) and are then meticulously hand-harvested, selected and sorted. Thomson Family Shiraz was first made in 1992, one hundred years after the Thomson family settled in the area.

It is produced from the fifteen rows of vines planted by Henry Best, recorded as "Hermitage" by Henry in his daily journal. Today the clone is referred to by the CSIRO as the *Concongella clone* or the *Best's Old Block clone* and it is the mother clone of all subsequent shiraz plantings at Best's Great Western.

Thomson Family Shiraz is hand harvested, hand plunged and fermented in small open fermenters and the wine is only produced in years when the quality is second to none.

The esteemed Langton's Classification of Australian Wine places Thomson Family Shiraz in the "Outstanding" category.

Technical Details

Region	Great Western, Victoria
Grape Variety	Shiraz
Alcohol	14.5%
Winemaker	Justin Purser

Tasting Notes

Colour	Inky garnet with a bright magenta hue.
Bouquet	The wine opens slowly to reveal a heady mixture of perfumed dark fruits, bitter chocolate, dried flowers, intense white pepper and layers of secondary aromas including tar, undergrowth and plum pudding.
Palate	Intense and crunchy fragrant dark fruit flavours fill the mouth and surround the core of fine crumbly tannins that drive the flavours through the palate. The persistent silky seductiveness of this wine mellows out its' power, richness and structure.
Cellaring	This wine needs time to reveal its true character, 5 - 20yrs+. It would be the perfect accompaniment to a roast pig on a spit with lots of fresh garden veggies and rich gravy.
Vintage	The season commenced with good winter rainfall that sustained the dry grown vines through the mild summer. Although yields were lower than average, the cool nights and warm days during the ripening season enabled the grapes to be hand-picked at optimum ripeness.

