



TASTING NOTE

2017 FOUUDRE FERMENT RIESLING

This wine is the successor of the very well received 2012 EVT 51. The 2012 was the inaugural wine of this style from Best's. The 2017 exhibits many of the same characteristics, just a tad more restrained than the 2012.

The aromatic juice is given extended skin contact then wild fermented in a large French oak foudre made by the famous cooper Marc Grenier. The resultant wine exhibits both the complexities of a barrel ferment and spontaneous fermentation without the overt oak flavour, due to the large size and subtlety of the foudre.

This wine is a representation of another facet of Riesling's charms. Displaying complex aromatic honeyed richness with texture and acidity to balance, it is the ideal accompaniment to stinky creamy cheeses.

TECHNICAL DETAILS

Region: Great Western, Victoria

Grape Variety: Riesling

Alcohol: 11%

Winemaker: Justin Purser

TASTING NOTES

Colour: Pale straw with hints of green and gold.

Bouquet: Complex honeyed aromatics of lemon curd, lime blossoms and glacé ginger

Palate: Fine textural citrus flavours fill the palate with the minerality driving the long finish.

Cellaring: Our Rieslings have previously shown an ability to gain further complexity and aged regional characters as time goes by. Drink to 2027.

Vintage: Fantastic winter rains set the vineyards up for ideal spring growing conditions that saw great flowering and fruit set. The mild summer conditions and long ripening period (with some timely small rain events) ensured that the fruit matured in near perfect conditions for harvest. A vintage that has more resemblance to those of the 80s and 90s than the vintages of this century.





REVIEWS & REWARDS

James Halliday Wine Companion

Made with more than a passing nod to the Rheingau, but doesn't forget its place or the exotic vinification. Indeed, to achieve the lime juice lushness and complexity of this wine, the Rheingau would have to be in Kabinett territory.

Rating 96 points Drink To 2032