



## TASTING NOTE

### *2018 'Foudre 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 2018 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 (barrel) 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 cheese.

### TECHNICAL DETAILS

**Region:** Great Western, Victoria  
**Grape Variety:** Riesling  
**Alcohol:** 11.0%  
**Winemaker:** Justin Purser  
**Residual:** 7.5 g/L

### TASTING NOTES

**Colour:** Pale straw with hints of silver.

**Bouquet:** An intriguing nose of florals and citrus, evoking finger lime, elderflowers and wet mill stone.

**Palate:** A latticework of creamy citrus flavours entwined with the unrelenting drive of steely acidity and powdery minerality.

**Cellaring:** The aromatic characteristics of this wine are best appreciated in the short to medium term, but this wine will gain complexity over the next ten years or so. Great with spicy Asian food.  
Drink now to 2029.

**Vintage:** The vineyards set off to a great start in spring, but dry conditions throughout spring triggered a devastating frost on 4<sup>th</sup> November. The grapes on the lower vineyards were lost, but those on higher elevations were largely unaffected. Apart from a few warm days in January the conditions throughout the season were excellent and perfect ripening weather continued long into Autumn. A stand-out year for Riesling with high natural acidity and fine flavours.





## **AWARDS & REVIEWS**

### **REVIEWS**

#### **JAMES HALLIDAY 2020 WINE COMPANION**

Vines planted in 1978 and 1998. Whole-berry pressed, 4-6 days skin contact, wild-fermented in a 6yo foudre where it was matured for 5 months on gross lees. It is remarkably rich and layered, yet intense and fresh. Unusual, but high quality. **Rating: 95 points** Drink to 2033

#### **JAMES SUCKLING TASTING REPORTS 2019**

A very attractive, composed and pure expression with fresh apple and lime aromas, delivered with a smooth, juicy and attractively succulent texture. Really deep and assertive. Drink or hold. Screw cap.  
**Rating: 94 Points**

### **AWARDS**