



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

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 4th 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.

