



## TASTING NOTE

# 2019 GREAT WESTERN ROSE

By taking the free run juice from predominantly Pinot Noir grapes with smaller amounts of Pinot Meunier and Shiraz off our estate vineyards we have created a vibrant Rosé that can be drunk chilled with food or as an aperitif.

The go-to drink for a lazy summer's afternoon.

### TECHNICAL DETAILS

**Region:** Great Western, Victoria

**Grape Variety:** Pinot Noir, Pinot Meunier and Shiraz

**Alcohol:** 13.0%

**Winemaker:** Justin Purser

### TASTING NOTES

**Colour** Pale salmon, with a blushed peach hue.

**Bouquet** An attractive nose of white peach, orange blossom and fragrant spices.

**Palate** Soft and rounded stone fruit flavours with a moreish saline finish.

Try it sitting by the pool with some Prosciutto wrapped around crostini sticks.

**Vintage** A warm, dry growing season meant that the vines ripened quickly and crops were lower than average. Sufficient water supply ensured the grapevines remained in good health and some February rain gave the vines a well-deserved drink and freshening them up before the grapes were harvested.





## Reviews and Awards

### AWARDS

Victorian Wine Show 2019 – TROPHY

Western Wine Challenge 2019 – Consumer Trophy

### REVIEWS

WINEFRONT, Dec 19 – Deliciousness writ large. It crackles through the glass in spice-sparked style but it's also perfumed and generous. Pomegranate, red cherry, sandalwood and all those spice notes. A dry, perfume road. Like this quite a lot. **94 points**

MAX ALLEN - Deliciously text-book example of the pale, dry rosé style that's so incredibly popular right now. Pinot Noir juice blended with a splash of Shiraz and Pinot Meunier – grown at Best's since the 1860s – it's both refreshingly crisp and satisfyingly creamy.

TYSON STELZER WBM March-April 2020

Textural, savoury, complex and sophisticated; the free run juice of Pinot Noir, with a touch of Meunier and Shiraz creates a spicy, red berry fruited style that relies equally on acidity, phenolic crunch and finely structured tannins to bring definition and food-pairing dexterity to a long finish. **92 points**