



TASTING NOTE

2020 FOUDRÉ 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, but it is reflective of the way Riesling was made here in the 1970s and earlier.

The aromatic Riesling 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 and creamy cheeses.

TECHNICAL DETAILS

Region:	Great Western, Victoria
Grape Variety:	Riesling
Alcohol:	12.0%
Winemaker:	Justin Purser

TASTING NOTES

Colour:	Pale straw with brassy highlights.
Bouquet:	Rich and spicy but lifted and inviting at the same time. Honeysuckle, lime leaf, chestnut and guava like aromas.
Palate:	A mouth filling texture, with mango and lime zest flavours. The chalky acidity persists on the palate for a long expansive finish.
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. Try it with Pad Thai. Drink now to 2035.
Vintage:	A hot and dry growing season meant the vines ripened quickly and crops were lower than average. Sufficient water supply ensured the grapevines remained in good health and a cool February ensured all the natural acidity was retained at harvest. The grapes had bundles of concentrated flavour and lots of vibrant acidity.





AWARD AND REVIEWS

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