



TASTING NOTE

2016 C.M.T MÉTHODE TRADITIONNELLE

This sparkling wine was inspired by Christine Mary Thomson (C.M.T.) who for many years has worked alongside her husband Viv, continuing the Thomson family traditions as custodians of Best's Wines at Great Western.

Made from the traditional varieties of Chardonnay, Pinot Noir and Pinot Meunier and disgorged after four years on lees, this wine celebrates the long history of sparkling winemaking in Great Western.

2016 was a great year to make a Sparkling as the natural acidity in the grapes was high.

TECHNICAL DETAILS

Region:	Great Western, Victoria
Grape Varieties:	Chardonnay, Pinot Noir and Pinot Meunier
Alcohol:	11.0%
Winemaker:	Justin Purser
Disgorged:	September 2020

TASTING NOTES

Colour	Straw with flecks of white gold. The wine has a vibrant mousse upon pouring and a persistent fine bead of bubbles.
Bouquet	Very complex and layered aromas of freshly toasted brioche buns, baked custard apples, sea spray and white florals.
Palate	A creamy mouthfeel with white stone fruit, fresh bread, and roasted nut notes. The tight fresh minerality mingles with the layers of flavour to give a long and satisfying finish.
Dosage	Best's had some small stocks of 20-40 year-old brandy, so a blend was made and kept in small oak. We also kept some of the base wine on gross lees, which we blended with some old sparkling wine that we found underground, some still on lees (almost 40 years of tirage), and others from 18 different vintages. A dosage that can never be repeated or copied. Another 'best kept secret'.





REVIEWS AND AWARDS

REVIEWS

Australian Wine Guide, *Clive Hartley* - January 2022

Nice expressive autolytic nose displaying fresh yeast and bread dough. Dry, firm and nutty on the palate with a creamy mousse. 80% chardonnay plus pinot noir and pinot meunier.

Highly Recommended